

DESIGN GUIDE

OVENS | COOKTOPS | RANGES | RANGETOPS | BBQ GRILLS | VENTILATION

 **WOLF**[®]





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Features and specifications indicated herein and on our website are subject to change at any time without notice. Check our website, wolfappliance.com for the most up-to-date specifications.

IMPORTANT NOTE

As you follow these instructions, you will notice warning and caution symbols. This blocked information is important for the safe and efficient installation of Wolf equipment. There are two types of potential hazards that may occur during installation.

⚠ CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

⚠ WARNING

states a hazard that may cause serious injury or death if precautions are not followed.

Another footnote we would like to identify is IMPORTANT NOTE: This highlights information that is especially relevant to a problem-free installation.



WELCOME TO WOLF APPLIANCE

In this Design Guide, you'll find all the necessary information for specifying a Wolf oven, cooktop, range, rangetop, BBQ grill or ventilation equipment into the next kitchen or home you design.

Each unit is handcrafted with the knowledge and experience gleaned from being the premier supplier of cooking equipment to professional chefs and their restaurants for nearly 75 years.

Sub-Zero, a corporate companion and kitchen soul mate, shares the identical values and pride we take in providing the best cooking equipment.

A Wolf is beautiful and will complement any design you use, whether it be contemporary or traditional.

But that's not why many customers turn to us. We have a passion for cooking and it shows in our work. Consumers appreciate the unique features we have built in to our many different models. You can refer to specifics as you page through this guide.

The features are as numerous as the various units you have to choose from. But one of the more prominent highlights is the Wolf Dual Convection System that is in all of our built-in ovens and dual fuel ranges. It delivers even temperature and airflow throughout the oven. Its combination of fans and heating elements operate either simultaneously or in sequence, depending on which one of the eight different cooking modes your client chooses.

In addition, our dual-stacked burners on the gas cooktops, dual fuel ranges and sealed burner rangetops are all sealed and offer you the capability of simmering foods.

Our electric cooktops are unique to the industry with their capabilities of providing simmer on all elements and the melt feature on one of the elements. The triple element on the 36" (914) cooktop can generate up to 2,700 watts for those large pots that need fast boiling.

If you are looking for cooking performance, but don't want to shout it out in your kitchen design, one of our new unframed electric cooktops may be your choice. There's no stainless steel trim, just the sophisticated black ceramic glass top that can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface.

The sizes, alternative tops, and selection of the standard classic stainless steel and the premium finishes of carbon or platinum stainless steel make your decision-making process much more fun for you and your clients. Now you can give them exactly what they want without sacrificing the quality they demand.

In all your applications you can depend on Wolf. That reputation is even stronger because it is backed by Sub-Zero. The combination of the two is really greater than their sum.

Each Wolf unit is backed by the best warranty in the business. Please refer to page 99 for details.

Review this Design Guide in greater detail when you get a chance and keep it as a handy reference. We are confident you will like what you see.

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

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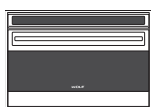
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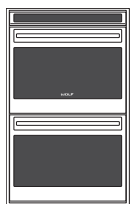
Model SO30F



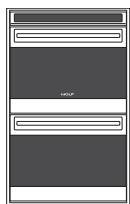
Model SO30U



Model SO36U



Model DO30F



Model DO30U

WOLF BUILT-IN OVENS

It's hard to put into a few words the differences you will see in the Wolf built-in ovens compared to others on the market. Some of those differences are very dramatic, like the three finishes offered. There is the standard classic stainless steel along with two premium finishes offered in platinum and carbon stainless steel.

The platinum look lets you have the beauty of stainless steel without the sheen and reduces the number of fingerprints, whereas the carbon stainless steel is unlike any other black appliance you have experienced.

Look closer and you will see two different door styles offered—framed and unframed. The framed is more traditional and lends itself nicely with a professional rangetop, while the unframed is sleek and contemporary in appearance.

Did you notice that the control panel closes? It's an attractive feature and will enable you to hide that control panel that many of us have labored to make functional and tried to make beautiful.

Inside, the beauty, design and functionality continue. Brilliant halogen lights illuminate the beautiful blue interior. As you open the oven door, feel the smoothness of the door damper system. Pull that bottom oven rack all the way out and notice how it is nestled on the door rails. With the dual convection fans, all models offer eight different cooking modes.

FEATURES

Dual convection logic control system

Eight cooking modes—bake, roast, broil, convection bake, convection roast, convection broil, convection and bake stone (accessory required)

Rotating glass touch control panel

Cobalt blue porcelain oven interior

Three removable racks, six-level rack guide and full-extension bottom rack—five-level rack guide for 36" (914) oven

Large viewing triple-pane window

Dual interior halogen lighting

Hidden bake element and recessed broil element

Temperature probe and receptacle

Proof feature and dehydration feature (accessory required)

Self-clean, delayed start and Sabbath features

Door hinge with hydraulic damper assures smooth opening and closing of the door

Factory-installed trim

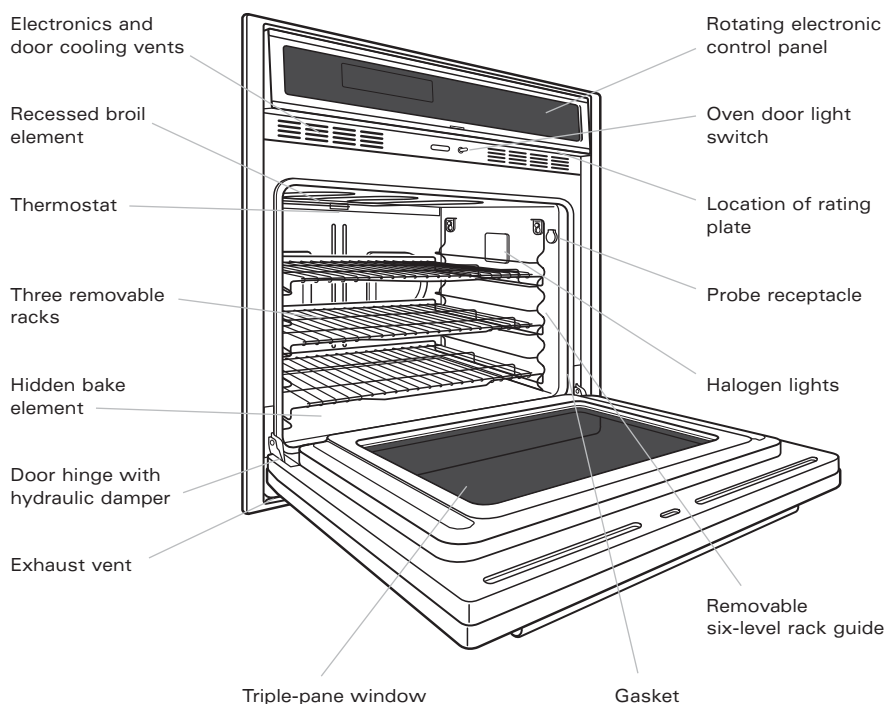
CSA certified for US and Canada



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

BUILT-IN OVEN FEATURES

Model SO30F/S shown



PLANNING INFORMATION

While you have many design options to consider, there are only three different sizes to consider when planning for your layout. You can choose either a 30" (762) or 36" (914) built-in single oven or a 30" (762) double oven.

For ease of installation, Wolf recommends using 33" (838) wide cabinets with 30" (762) ovens and 39" (991) wide cabinets with the 36" (914) oven. You will need a minimum 24" (610) of usable cabinet depth. The cabinet must be able to support 250 lbs (113 kg) for a single oven and 400 lbs (181 kg) for a double oven.

Wolf built-in ovens have a face trim on all four sides and will overlap stiles and rails. The trim overlaps 1/8" (3) on the bottom, 3/16" (5) on the top and 3/4" (19) on each side.

Specifications on the following pages provide overall dimensions, rough openings and installation specifics for the three different oven sizes. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

A Wolf single oven may be installed below an electric or gas cooktop. Wolf built-in ovens are designed and agency approved for installation with Wolf cooktops only. Refer to the electric and gas cooktops sections for additional specifications. A built-in oven cannot be installed below a Wolf rangetop.

ELECTRICAL REQUIREMENTS

Single ovens require a separate, grounded 4-wire 240/208 V AC, 60 Hz, 30 amp service with its own circuit breaker. Double ovens require a separate, grounded 4-wire 240/208 V AC, 60 Hz, 50 amp service with its own circuit breaker.

IMPORTANT NOTE: Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. A 2" (51) diameter hole to route the conduit through cabinetry will be required. Refer to the Installation Specifications illustrations on the following pages for location of the electrical supply.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

WOLF
WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.



MODEL OPTIONS

Built-In Ovens

30" (762) Single Oven – Framed

Classic Stainless **SO30F/S**

30" (762) Single Oven – Unframed

Classic Stainless **SO30U/S**

Platinum Stainless **SO30U/P**

Carbon Stainless **SO30U/B**

36" (914) Single Oven – Unframed

Classic Stainless **SO36U/S**

Platinum Stainless **SO36U/P**

Carbon Stainless **SO36U/B**

30" (762) Double Oven – Framed

Classic Stainless **DO30F/S**

30" (762) Double Oven – Unframed

Classic Stainless **DO30U/S**

Platinum Stainless **DO30U/P**

Carbon Stainless **DO30U/B**

Stainless steel finishes.

Dimensions in parentheses are in millimeters unless otherwise specified.

This appliance must be installed in accordance with National Electrical Code regulations, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit that is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the product rating plate.

ACCESSORIES

Built-In Ovens

Bake stone accessory, includes stone, rack and peel

Additional oven racks

Two-piece broiler pan and temperature probe

Dehydration racks with door stop

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.



MODEL OPTIONS

30" (762) Built-In Single Oven

Framed / Classic	SO30F/S
Unframed / Classic	SO30U/S
Unframed / Platinum	SO30U/P
Unframed / Carbon	SO30U/B

SPECIFICATIONS

30" (762) Built-In Single Oven

Overall Dimensions (W x H x D)	29⁷/₈" x 27¹/₂" x 24" (759 x 699 x 610)
Door Clearance	20³/₄" (527)
Usable Oven Interior Capacity*	2.7 cu ft (76 L)
Interior Dimensions (W x H x D)	21¹/₂" x 16¹/₂" x 16³/₈" (546 x 419 x 416)
Rec Cabinet Width	33" (838)
Min Cabinet Width	30" (762)
Min Cabinet Depth	24" (610)
Min Base Support	250 lbs (113 kg)
Opening Width	28¹/₂" (724)
Opening Height	27³/₁₆" (691)
Electrical Supply	240/208 V AC, 60 Hz 30 amp dedicated circuit
Conduit	4' (1.2 m) flexible 4-wire
Electrical Rating	5.1 kW at 240 V 3.8 kW at 208 V
Total Amps	21
Shipping Weight	273 lbs (124 kg)

*Oven capacity is calculated using new AHAM standards (AHAM OV-1-2005); the size of the oven cavity has not physically changed.

INSTALLATION OPTIONS

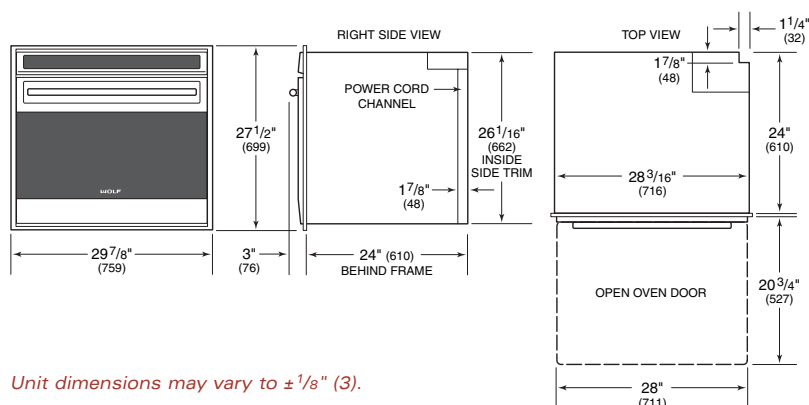
The Wolf 30" (762) single oven may be installed below a Wolf 30" (762) electric or gas cooktop. Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven within reach of the conduit. The Wolf 30" (762) single oven may also be installed below a Wolf 36" (914) electric or gas cooktop.

The Wolf 30" (762) single oven may be installed in combination with a Wolf microwave and warming drawer. Refer to page 37 for specifications.

A Wolf 30" (762) single oven may be installed next to another 30" (762) single oven. You must allow for a 2¹/₂" (64) space between the oven rough openings. Also, a separate inner wall is required for each oven between openings.

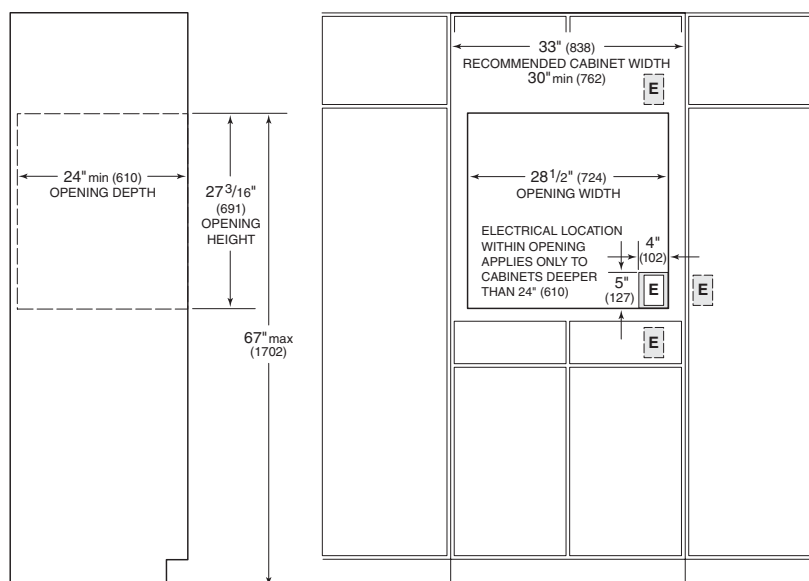
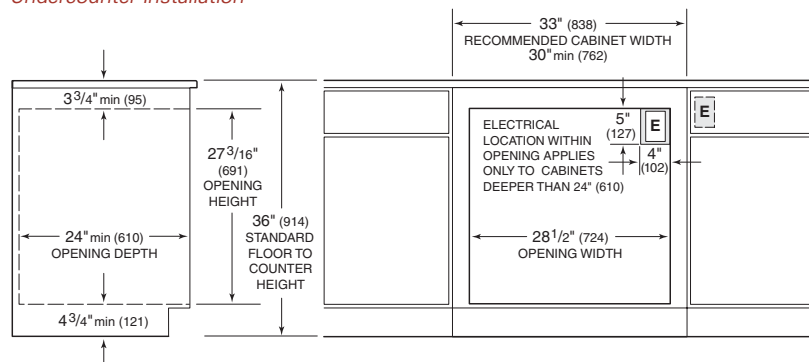
Refer to installation instructions shipped with each Wolf product for detailed specifications.

OVERALL DIMENSIONS

30" (762) Built-In Single Oven

Unit dimensions may vary to $\pm 1/8$ " (3).

INSTALLATION SPECIFICATIONS

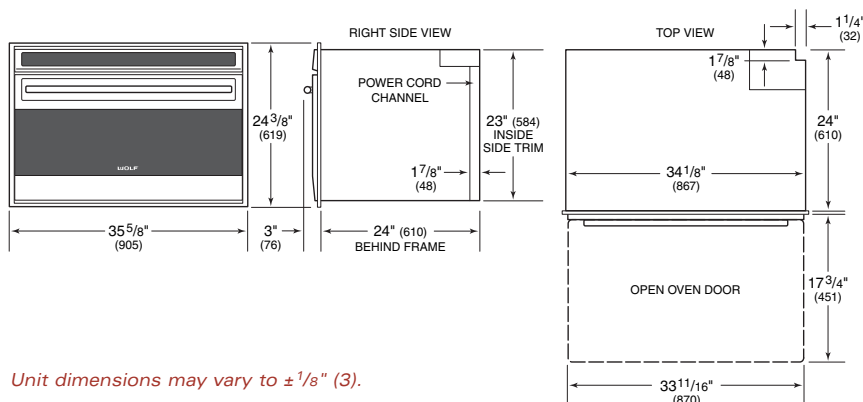
30" (762) Built-In Single Oven*Wall Application**Undercounter Installation*

IMPORTANT NOTE: Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. Choose the location shown in the illustrations that best suits your installation.

BUILT-IN OVENS

OVERALL DIMENSIONS

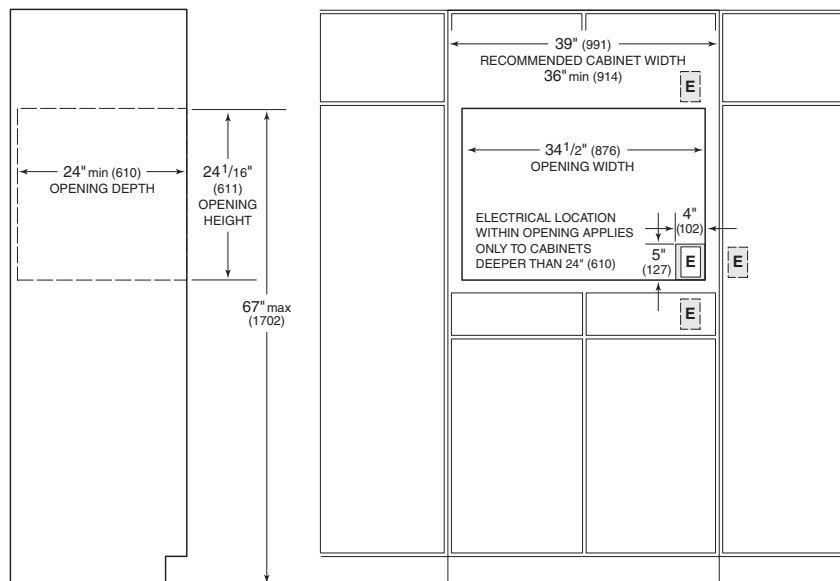
36" (914) Built-In Single Oven



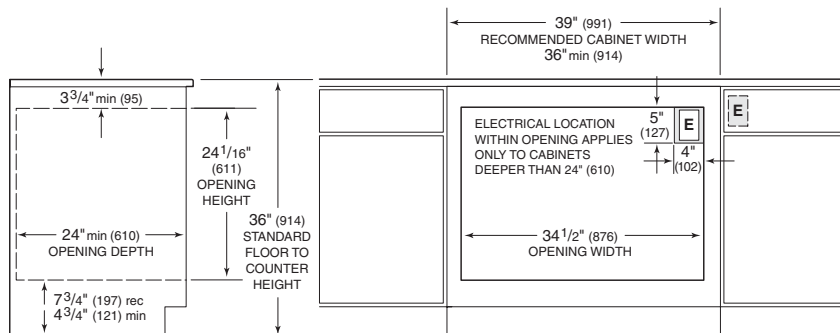
INSTALLATION SPECIFICATIONS

36" (914) Built-In Single Oven

Wall Application



Undercounter Installation



IMPORTANT NOTE: Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. Choose the location shown in the illustrations that best suits your installation.

MODEL OPTIONS

36" (914) Built-In Single Oven

Unframed / Classic	SO36U/S
Unframed / Platinum	SO36U/P
Unframed / Carbon	SO36U/B

SPECIFICATIONS

36" (914) Built-In Single Oven

Overall Dimensions (W x H x D)	35 5/8" x 24 3/8" x 24" (905 x 619 x 610)
Door Clearance	17 3/4" (451)
Usable Oven Interior Capacity*	2.7 cu ft (76 L)
Interior Dimensions (W x H x D)	26 1/2" x 13 1/4" x 16 3/8" (673 x 337 x 416)
Rec Cabinet Width	39" (991)
Min Cabinet Width	36" (914)
Min Cabinet Depth	24" (610)
Min Base Support	250 lbs (113 kg)
Opening Width	34 1/2" (876)
Opening Height	24 1/16" (611)
Electrical Supply	240/208 V AC, 60 Hz 30 amp dedicated circuit
Conduit	3' (.9 m) flexible 4-wire
Electrical Rating	5.1 kW at 240 V 3.8 kW at 208 V
Total Amps	21
Shipping Weight	288 lbs (131 kg)

*Oven capacity is calculated using new AHAM standards (AHAM OV-1-2005); the size of the oven cavity has not physically changed.

INSTALLATION OPTIONS

The Wolf 36" (914) single oven may be installed below a Wolf 36" (914) electric or gas cooktop. Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven within reach of the conduit. The 36" (914) single oven may also be installed below a Wolf 30" (762) framed electric cooktop, but not below a 30" (762) unframed electric cooktop or 30" (762) gas cooktop. When installed below a cooktop, it is recommended that the opening for the oven be 7 3/4" (197) from the floor to ease the use of the oven door.

The Wolf 36" (914) single oven may be installed above or below a Wolf warming drawer with integrated drawer front. This installation may also include a convection microwave with 36" (914) trim. Refer to page 37 for specifications.

A Wolf 36" (914) single oven may be installed directly above another 36" (914) oven. You must allow enough space between the oven rough openings to accommodate a base support for the top oven. A 36" (914) single oven may be installed next to another 36" (914) oven. You must allow for a 2 1/2" (64) space between the oven rough openings. Also, a separate inner wall is required for each oven between openings. Each base cabinet support must be able to support 250 lbs (113 kg).



OVERALL DIMENSIONS

30" (762) Built-In Double Oven

MODEL OPTIONS

30" (762) Built-In Double Oven

Framed / Classic	DO30F/S
Unframed / Classic	DO30U/S
Unframed / Platinum	DO30U/P
Unframed / Carbon	DO30U/B

SPECIFICATIONS

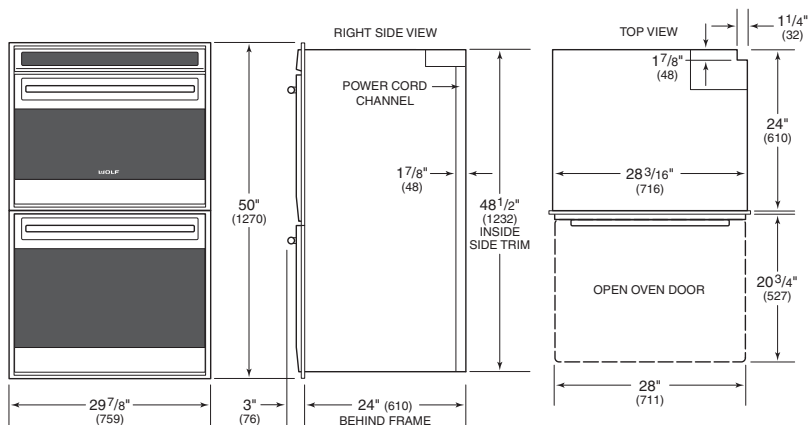
30" (762) Built-In Double Oven

Overall Width	29 ⁷ / ₈ " (759)
Overall Height	50" (1270)
Overall Depth	24" (610)
Door Clearance	20 ³ / ₄ " (527)
Usable Oven Interior Capacity (per oven)*	2.7 cu ft (76 L)
Interior Dimensions (W x H x D)	21 ¹ / ₂ " x 16 ¹ / ₂ " x 16 ³ / ₈ " (546 x 419 x 416) each
Rec Cabinet Width	33" (838)
Min Cabinet Width	30" (762)
Min Cabinet Depth	24" (610)
Min Base Support	400 lbs (181 kg)
Opening Width	28 ¹ / ₂ " (724)
Opening Height	49 ⁵ / ₈ " (1260)
Electrical Supply	240/208 V AC, 60 Hz 50 amp dedicated circuit
Conduit	5' (1.5 m) flexible 4-wire
Electrical Rating	8.9 kW at 240 V 6.7 kW at 208 V
Total Amps	37
Shipping Weight	466 lbs (211 kg)

*Oven capacity is calculated using new AHAM standards (AHAM OV-1-2005); the size of the oven cavity has not physically changed.

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

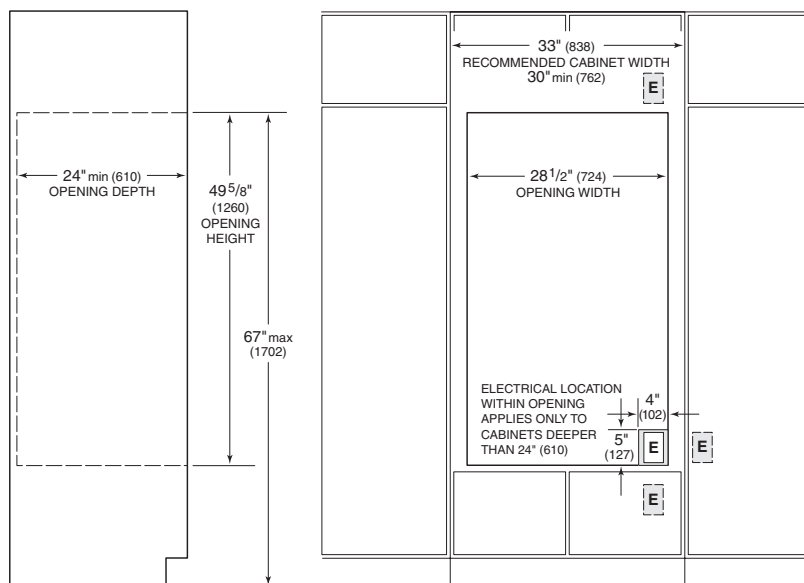


Unit dimensions may vary to $\pm 1/8$ " (3).

INSTALLATION SPECIFICATIONS

30" (762) Built-In Double Oven

Wall Application



IMPORTANT NOTE: Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. Choose the location shown in the illustrations that best suits your installation.

WOLF FRAMED ELECTRIC COOKTOPS

Behind the sophisticated, minimalist exterior, beneath that perfectly smooth, subtly patterned glass that cleverly reduces scratches, there is a high-performance cooking tool.

The black ceramic glass top is beautifully complemented by the classic stainless steel trim finish, and for the 30" (762) and 36" (914) cooktops, you can choose the premium finishes of platinum or carbon stainless steel. The 15" (381) cooktop is available only in the classic stainless steel finish.

Multiple cooking elements with different zones allow your customer a variety of different applications. The 36" (914) cooktop features a 12" (305) diameter triple heating element—concentric rings that give you exceptional control of temperature for pans and pots of every size.

All of the heating elements offer True Simmer, and with each cooktop there is one element that enables you to set a temperature for melting.

FEATURES

Classic, platinum and carbon stainless steel trim finishes—Model CT15E in classic stainless only

Easy-to-clean black ceramic glass surface is resistant to scratching, staining, impact and heat—translucent surface allows you to see the glow of hot elements

Illuminated electronic touch controls with graduated control lighting

Ribbon-type radiant heating elements—some elements with multiple temperature zones

True Simmer setting on all elements

Melt setting on one element

Hot surface indicators on all elements

High frequency pulsation elements improve cooking performance and control

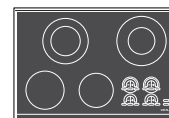
Temperature limiter to ensure that safe operating temperature of ceramic glass is never exceeded

Child safety lock key and universal off

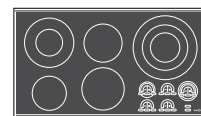
CSA certified for US and Canada



Model CT15E
15" (381) Framed
Electric Cooktop



Model CT30E
30" (762) Framed
Electric Cooktop



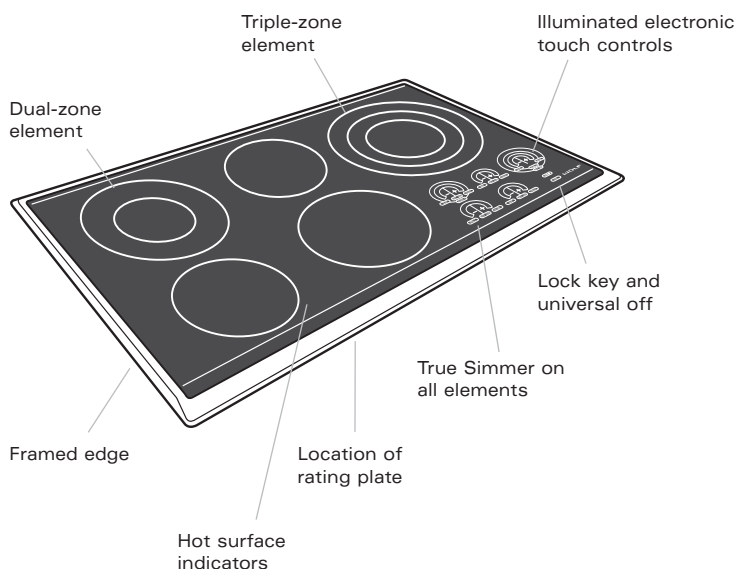
Model CT36E
36" (914) Framed
Electric Cooktop



This appliance is certified by
Star-K to meet strict religious
regulations in conjunction with
specific instructions found on
www.star-k.org.

FRAMED ELECTRIC COOKTOP FEATURES

Model CT36E shown



Dimensions in parentheses are in millimeters unless otherwise specified.

WOLF
WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

MODEL OPTIONS

*Framed Electric Cooktops***15" (381) Framed Electric Cooktop**

Classic Trim **CT15E/S**

30" (762) Framed Electric Cooktop

Classic Trim **CT30E/S**

Platinum Trim **CT30E/P**

Carbon Trim **CT30E/B**

36" (914) Framed Electric Cooktop

Classic Trim **CT36E/S**

Platinum Trim **CT36E/P**

Carbon Trim **CT36E/B**

Stainless steel trim finishes.



PLANNING INFORMATION

From a planning perspective, your selection process is made easier by the three different sizes you have to choose from. The 30" (762) and 36" (914) framed electric cooktops are available in three trim finishes—classic, platinum and carbon stainless steel. The 15" (381) cooktop is available with classic stainless steel trim only.

For ease of installation, Wolf recommends using 33" (838) cabinets with the 30" (762) cooktop and 39" (991) cabinets with the 36" (914) cooktop.

Specifications on the following pages provide overall dimensions, countertop cut-out dimensions and installation specifics for the three different sized cooktops. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

A Wolf single built-in oven may be installed below these cooktops. Wolf framed electric cooktops are designed and agency approved for installation with Wolf built-in ovens only. Also, be aware of the depth of the cooktop when planning for this installation.

Multiple cooktops and/or integrated modules can be installed side by side. Refer to the countertop cut-out dimensions on page 23 when planning for this installation.

These cooktops can accommodate a Wolf cooktop hood, downdraft system or Pro ventilation hood or hood liner. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 72–91 for ventilation specifications.

ELECTRICAL REQUIREMENTS

The electrical requirements vary with the size of the framed electric cooktop. Refer to the specifications on the following pages for the three different cooktop sizes. Locate electrical supply within the shaded area shown in the Installation Specifications illustration for your model.

IMPORTANT NOTE: When an oven is installed below the cooktop, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. Refer to pages 6–7 for additional specifications for built-in ovens.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

⚠ WARNING

These cooktops are intended for indoor use.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

ACCESSORIES

Electric Cooktops

Filler strip

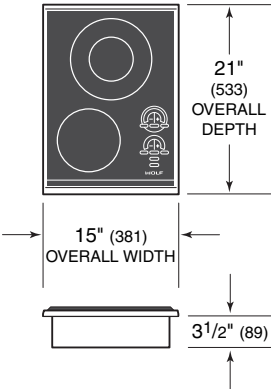
Bracket supports for installation of two integrated modules with downdraft (Model CT15E)

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

This appliance must be installed in accordance with National Electrical Code regulations, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit that is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the product rating plate.

OVERALL DIMENSIONS

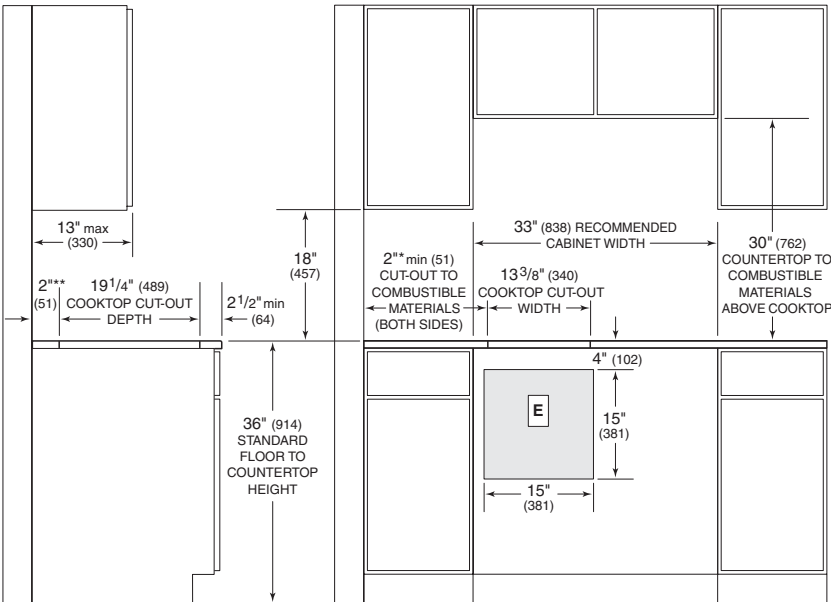
Model CT15E/S



Unit dimensions may vary to $\pm 1/8$ " (3).

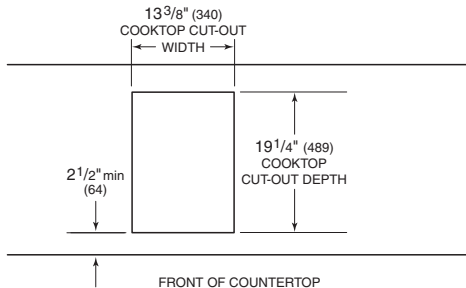
INSTALLATION SPECIFICATIONS

Model CT15E/S



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side with 33" (838) recommended cabinet width. 18" (457) recommended cabinet width for installation of single 15" (381) cooktop or module. *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18" (457) above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18" (457) above countertop.

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

Model CT15E/S

15" (381) Framed Electric Cooktop

Trim Finish	Classic
Overall Width	15" (381)
Overall Height	3 1/2" (89)
Overall Depth	21" (533)
Heating Elements	Two
Temperature Zones	Three
Max Element Power (dual)	750 W / 2200 W
Max Element Power (single)	1200 W
Cabinet Depth	22 3/4" (578) min
Height Clearance	4" (102) min
Cut-Out Width*	13 3/8" (340)
Cut-Out Depth	19 1/4" (489)
Electrical Supply	240/208 V AC, 60 Hz 15 amp dedicated circuit
Conduit	4' (1.2 m) flexible 3-wire
Electrical Rating	3.4 kW at 240 V 2.6 kW at 208 V
Shipping Weight	30 lbs (14 kg)

*If the 15" (381) cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 14" (356).

The outer diameter of the heating elements are 9" (229) and 6 1/2" (165).

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.



MODEL OPTIONS

30" (762) Framed Electric Cooktop

Classic Trim Finish	CT30E/S
Platinum Trim Finish	CT30E/P
Carbon Trim Finish	CT30E/B

SPECIFICATIONS

30" (762) Framed Electric Cooktop

Overall Width	30" (762)
Overall Height	3 1/2" (89)
Overall Depth	21" (533)
Heating Elements	Four
Temperature Zones	Six
Max Element Power (two dual)	750 W / 2200 W and 950 W / 1900 W
Max Element Power (two single)	1200 W and 1500 W
Cabinet Width	33" (838) rec
Cabinet Depth	22 3/4" (578) min
Height Clearance	4" (102) min
Cut-Out Width*	28 3/8" (721)
Cut-Out Depth	19 1/4" (489)
Electrical Supply	240 V AC / 60 Hz / 40 amp 208 V AC / 60 Hz / 30 amp
Conduit	4' (1.2 m) flexible 3-wire
Electrical Rating	6.8 kW at 240 V 5.2 kW at 208 V
Shipping Weight	45 lbs (20 kg)

**If the 30" (762) cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 29" (737).*

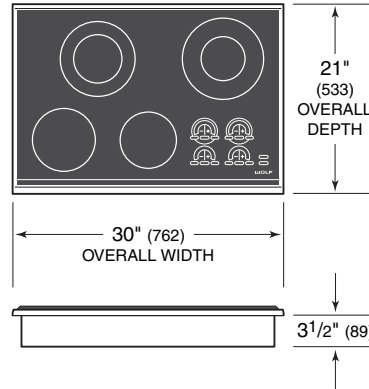
The outer diameter of the heating elements are 9" (229), 8 1/2" (216), 7" (179) and 6 1/2" (165).

INSTALLATION OPTIONS

A Wolf 30" (762) single oven may be installed below the Wolf 30" (762) framed electric cooktop. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. A Wolf 36" (914) single oven may also be installed below the Wolf 30" (762) framed electric cooktop. Refer to pages 6 and 7 for additional specifications.

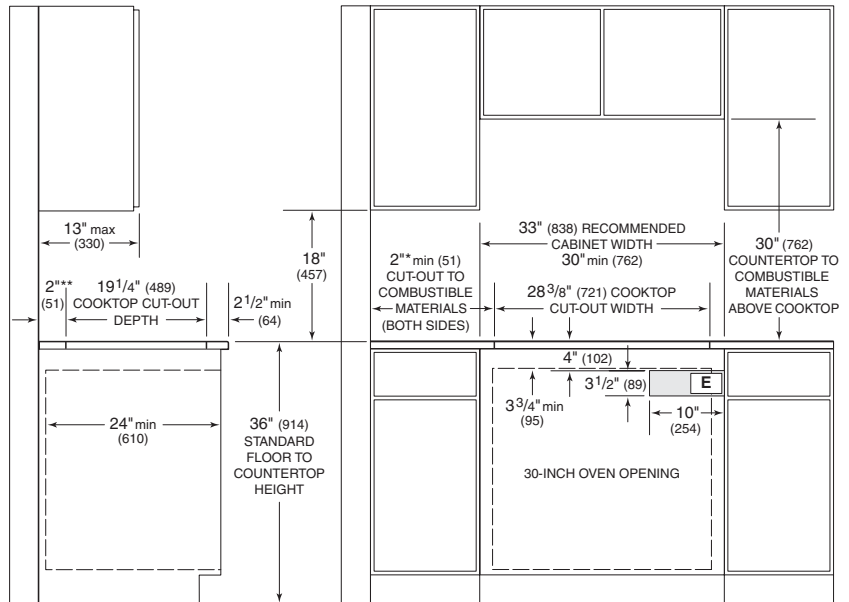
Refer to installation instructions shipped with each Wolf product for detailed specifications.

OVERALL DIMENSIONS

30" (762) Framed Electric Cooktop

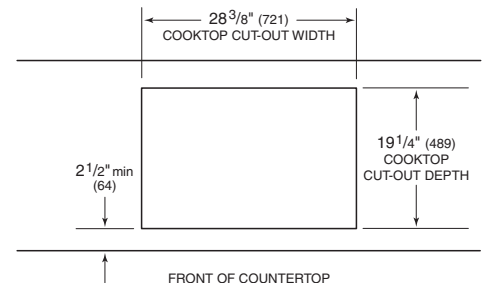
Unit dimensions may vary to $\pm 1/8$ " (3).

INSTALLATION SPECIFICATIONS

30" (762) Framed Electric Cooktop

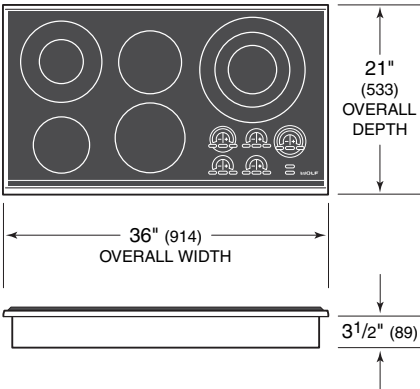
**Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18" (457) above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18" (457) above countertop.*

Countertop Cut-Out Dimensions



OVERALL DIMENSIONS

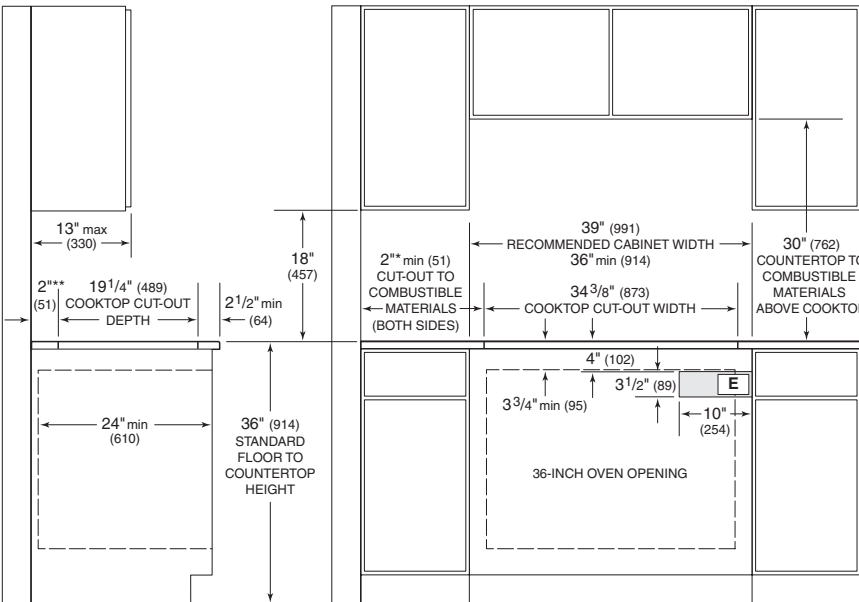
36" (914) Framed Electric Cooktop



Unit dimensions may vary to $\pm 1/8$ " (3).

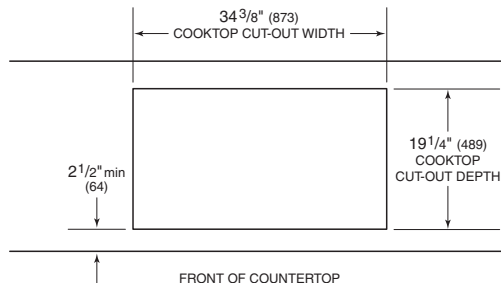
INSTALLATION SPECIFICATIONS

36" (914) Framed Electric Cooktop



*Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18" (457) above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18" (457) above countertop.

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.



MODEL OPTIONS

36" (914) Framed Electric Cooktop

Classic Trim Finish	CT36E/S
Platinum Trim Finish	CT36E/P
Carbon Trim Finish	CT36E/B

SPECIFICATIONS

36" (914) Framed Electric Cooktop

Overall Width	36" (914)
Overall Height	3 1/2" (89)
Overall Depth	21" (533)
Heating Elements	Five
Temperature Zones	Eight
Max Element Power (triple)	1050 W / 2200 W / 2700 W
Max Element Power (dual)	750 W / 2200 W
Max Element Power (three single)	1200 W, 1500 W and 1800 W
Cabinet Width	39" (991) rec
Cabinet Depth	22 3/4" (578) min
Height Clearance	4" (102) min
Cut-Out Width*	34 3/8" (873)
Cut-Out Depth	19 1/4" (489)
Electrical Supply	240 V AC / 60 Hz / 50 amp 208 V AC / 60 Hz / 40 amp
Conduit	4' (1.2 m) flexible 3-wire
Electrical Rating	9.4 kW at 240 V 7.1 kW at 208 V
Shipping Weight	60 lbs (27 kg)

*If the 36" (914) cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 35" (889).

The outer diameter of the heating elements are 11 7/8" (302), 9 1/8" (232), 7 7/8" (200), 7 1/8" (181) and 6 1/2" (165).

INSTALLATION OPTIONS

A Wolf 36" (914) single oven may be installed below the Wolf 36" (914) framed electric cooktop. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. A Wolf 30" (762) single oven may also be installed below the Wolf 36" (914) framed electric cooktop. Refer to pages 6 and 7 for additional specifications.

When a 36" (914) oven is installed below a cooktop, it is recommended that the rough opening for the oven be 7 3/4" (197) from the floor to ease the use of the oven door.



Model CT30EU
30" (762) Unframed
Electric Cooktop



Model CT36EU
36" (914) Unframed
Electric Cooktop

WOLF UNFRAMED ELECTRIC COOKTOPS

Behind the sophisticated, minimalist exterior, beneath that perfectly smooth, subtly patterned glass that cleverly reduces scratches, there is a high-performance cooking tool.

There's no stainless steel trim, just the sophisticated black ceramic glass top, with subtly patterned design. The 30" (762) and 36" (914) unframed electric cooktops can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface.

Multiple cooking elements with different zones allow your customer a variety of different applications. The 36" (914) cooktop features a 12" (305) diameter triple heating element—concentric rings that give you exceptional control of temperature for pans and pots of every size.

All of the heating elements offer True Simmer, and with each cooktop there is one element that enables you to set a temperature for melting.

⚠ CAUTION

Flush mount installations are intended for granite, solid surface or stone countertop surfaces only. Failure to use high heat resistant surface will result in countertop damage if hot cooking utensils are accidentally moved off the cooking surface.

FEATURES

Can be mounted flush with top of countertop or as a frameless installation sitting on top of the countertop surface

Easy-to-clean black ceramic glass surface is resistant to scratching, staining, impact and heat—translucent surface allows you to see the glow of hot elements

Illuminated electronic touch controls with graduated control lighting

Ribbon-type radiant heating elements—some elements with multiple temperature zones

True Simmer setting on all elements

Melt setting on one element

Hot surface indicators on all elements

High frequency pulsation elements improve cooking performance and control

Temperature limiter to ensure that safe operating temperature of ceramic glass is never exceeded

Child safety lock key and universal off

CSA certified for US and Canada



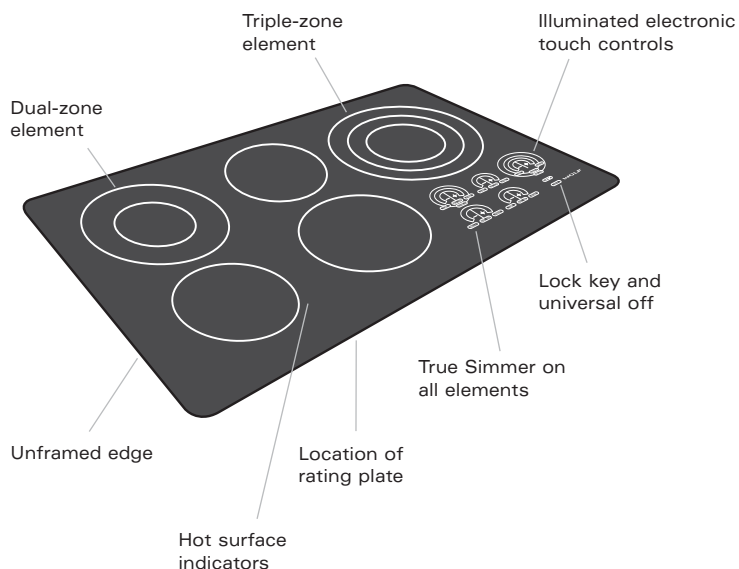
This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

UNFRAMED ELECTRIC COOKTOP FEATURES

Model CT36EU shown



MODEL OPTIONS

Unframed Electric Cooktops

30" (762) Width	CT30EU
36" (914) Width	CT36EU

PLANNING INFORMATION

Wolf recommends using 33" (838) cabinets with the 30" (762) cooktop and 39" (991) cabinets with the 36" (914) cooktop.

The Wolf 30" (762) and 36" (914) unframed electric cooktops can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface. There's no stainless steel trim, just the black ceramic glass surface. In either installation the cooktop cut-out dimensions are the same. If it is to be mounted flush with the countertop, you will need to provide a recessed area surrounding the cooktop cut-out.

IMPORTANT NOTE: If the cooktop is to be mounted flush with the countertop, fabrication of the recessed area must take place before the final countertop installation. A template of the countertop cut-out will be provided with the cooktop for fabrication purposes.

Specifications on the following pages provide overall dimensions, countertop cut-out dimensions and installation specifics for the two different sized cooktops. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

A Wolf single built-in oven may be installed below these cooktops. Wolf unframed electric cooktops are designed and agency approved for installation with Wolf built-in ovens only. Also, be aware of the depth of the cooktop when planning for this installation.

A Wolf cooktop or Pro ventilation hood is recommended with these cooktops. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 72-91 for ventilation specifications.

IMPORTANT NOTE: A Wolf downdraft ventilation system cannot be used with the unframed electric cooktops.

IMPORTANT NOTE: Unframed electric cooktops are not designed to be installed in combination with other cooktops or modules.

ELECTRICAL REQUIREMENTS

The electrical requirements vary with the size of the unframed electric cooktop. Refer to the specifications on the following pages for the two different cooktop sizes. Locate electrical supply within the shaded area shown in the Installation Specifications illustration for your model.

IMPORTANT NOTE: When an oven is installed below the cooktop, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. Refer to pages 6-7 for additional specifications for built-in ovens.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

⚠ WARNING

These cooktops are intended for indoor use.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

This appliance must be installed in accordance with National Electrical Code regulations, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit that is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the product rating plate.

Dimensions in parentheses are in millimeters unless otherwise specified.





SPECIFICATIONS

Model CT30EU**30" (762) Unframed Electric Cooktop**

Overall Width	30" (762)
Overall Height	4" (102)
Overall Depth	21" (533)
Heating Elements	Four
Temperature Zones	Six
Max Element Power (two dual)	750 W / 2200 W and 950 W / 1900 W
Max Element Power (two single)	1200 W and 1500 W
Cabinet Width	33" (838) rec
Cabinet Depth	22³/₄" (578) min
Height Clearance	4" (102) min
Cut-Out Width	28³/₈" (721)
Cut-Out Depth	19³/₈" (492)
Electrical Supply	240 V AC / 60 Hz / 40 amp 208 V AC / 60 Hz / 30 amp
Conduit	4' (1.2 m) flexible 3-wire
Electrical Rating	6.8 kW at 240 V 5.2 kW at 208 V
Shipping Weight	45 lbs (20 kg)

The outer diameter of the heating elements are 9" (229), 8¹/₂" (216), 7" (179) and 6¹/₂" (165).

INSTALLATION OPTIONS

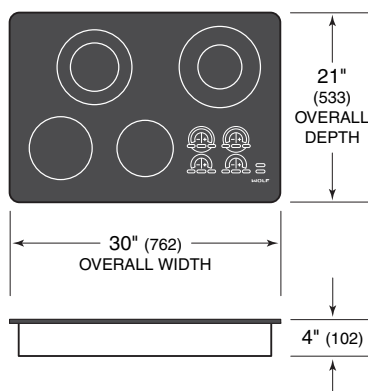
The Model CT30EU unframed electric cooktop can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface. In either installation the cooktop cut-out dimensions are the same. If mounted flush with the countertop, a recessed area surrounding the cooktop cut-out is required.

IMPORTANT NOTE: Flush mount installations are intended for granite, solid surface or stone countertop surfaces only. If the cooktop is to be mounted flush with the countertop, fabrication of the recessed area must take place before the final countertop installation. A template of the countertop cut-out will be provided with the cooktop for fabrication purposes.

A Wolf 30" (762) single oven may be installed below the Model CT30EU. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. Refer to page 6 for additional specifications.

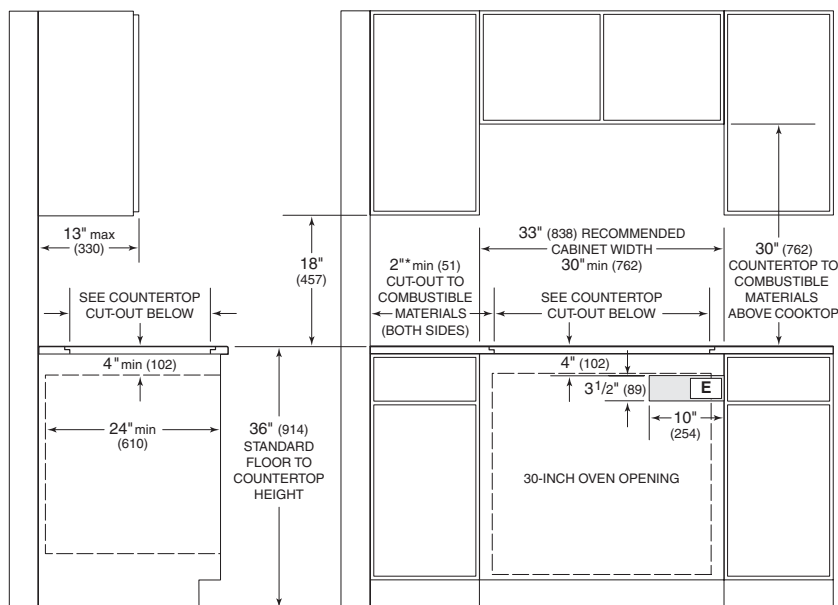
Refer to installation instructions shipped with each Wolf product for detailed specifications.

OVERALL DIMENSIONS

Model CT30EU

Unit dimensions may vary to $\pm 1/8$ " (3).

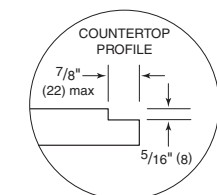
INSTALLATION SPECIFICATIONS

Model CT30EU

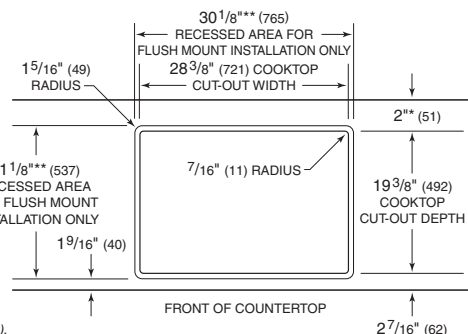
*Minimum clearance from both side edges and back edge of cooktop cut-out to combustible materials up to 18" (457) above countertop.

Countertop Cut-Out Dimensions

RECESSED AREA FOR FLUSH MOUNT INSTALLATION ONLY



**Minimum dimension, but may be exceeded by up to 1/8" (3).

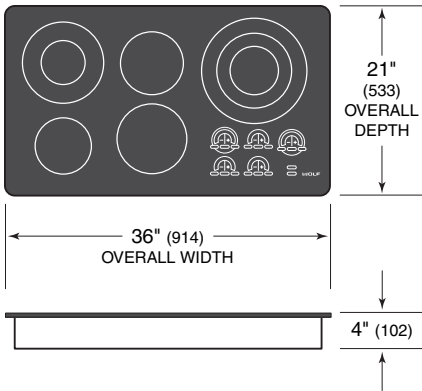


IMPORTANT NOTE: For flush mount applications, it is recommended to measure the cooktop glass before cutting the countertop to ensure a proper fit. Small variances may exist between the template and the cooktop.

Dimensions in parentheses are in millimeters unless otherwise specified.

OVERALL DIMENSIONS

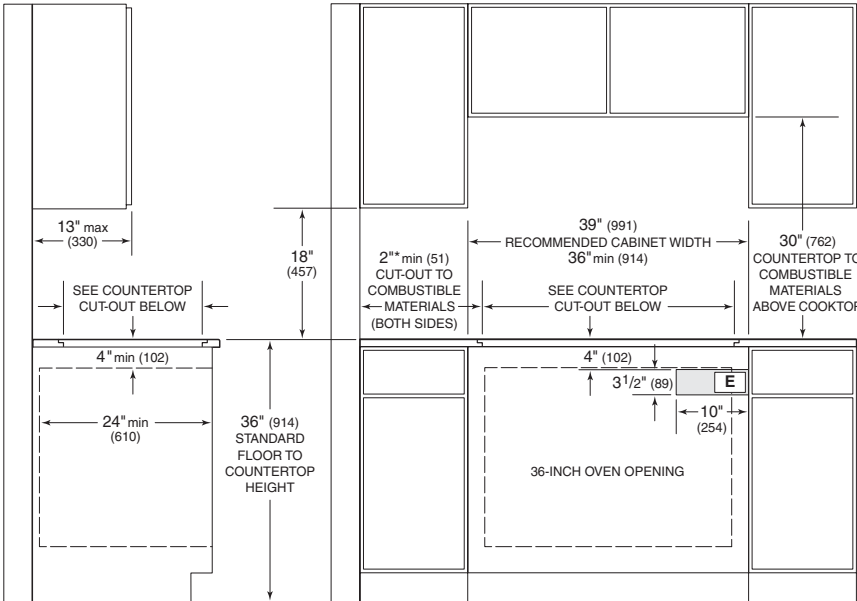
Model CT36EU



Unit dimensions may vary to $\pm 1/8$ " (3).

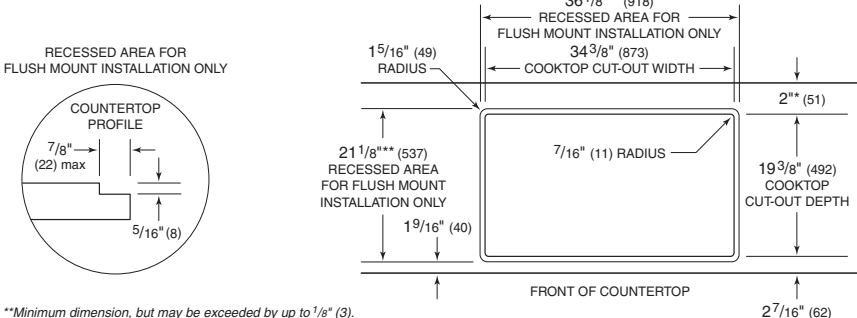
INSTALLATION SPECIFICATIONS

Model CT36EU



*Minimum clearance from both side edges and back edge of cooktop cut-out to combustible materials up to 18" (457) above countertop.

Countertop Cut-Out Dimensions



**Minimum dimension, but may be exceeded by up to $1/8$ " (3).

IMPORTANT NOTE: For flush mount applications, it is recommended to measure the cooktop glass before cutting the countertop to ensure a proper fit. Small variances may exist between the template and the cooktop.

SPECIFICATIONS

Model CT36EU

36" (914) Unframed Electric Cooktop

Overall Width	36" (914)
Overall Height	4" (102)
Overall Depth	21" (533)
Heating Elements	Five
Temperature Zones	Eight
Max Element Power (triple)	1050 W / 2200 W / 2700 W
Max Element Power (dual)	750 W / 2200 W
Max Element Power (three single)	1200 W, 1500 W and 1800 W
Cabinet Width	39" (991) rec
Cabinet Depth	22 3/4" (578) min
Height Clearance	4" (102) min
Cut-Out Width	34 3/8" (873)
Cut-Out Depth	19 3/8" (492)
Electrical Supply	240 V AC / 60 Hz / 50 amp 208 V AC / 60 Hz / 40 amp
Conduit	4' (1.2 m) flexible 3-wire
Electrical Rating	9.4 kW at 240 V 7.1 kW at 208 V
Shipping Weight	60 lbs (27 kg)

The outer diameter of the heating elements are 11 7/8" (302), 9 1/8" (232), 7 7/8" (200), 7 1/8" (181) and 6 1/2" (165).

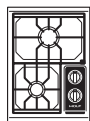
INSTALLATION OPTIONS

The Model CT36EU unframed electric cooktop can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface. In either installation the cooktop cut-out dimensions are the same. If mounted flush with the countertop, a recessed area surrounding the cooktop cut-out is required.

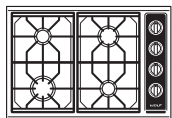
IMPORTANT NOTE: Flush mount installations are intended for granite, solid surface or stone countertop surfaces only. If the cooktop is to be mounted flush with the countertop, fabrication of the recessed area must take place before the final countertop installation. A template of the countertop cut-out will be provided with the cooktop for fabrication purposes.

A Wolf 36" (914) single oven may be installed below the Model CT36EU. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. A Wolf 30" (762) single oven may also be installed below the Model CT36EU. Refer to pages 6-7 for additional specifications.

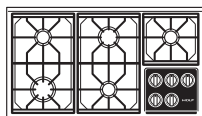
When a 36" (914) oven is installed below a cooktop, it is recommended that the rough opening for the oven be 7 3/4" (197) from the floor to ease the use of the oven door.



Model CT15G
15" (381)
Gas Cooktop



Model CT30G
30" (762)
Gas Cooktop



Model CT36G
36" (914)
Gas Cooktop

WOLF GAS COOKTOPS

New features make cooking a greater pleasure than ever. For instance, at higher settings the dual-stacked burner design uses its upper-level burner for maximum heat transfer. Merely turn down the illuminated knob and the lower-tier burners deliver fine-tuning control and True Simmer. You'll see why we patented this concept when you can have the slightest of flame and enjoy a simmer with no boiling or scorching. This is heat tailored for every cooking vessel you're using—from the largest stockpot to the smallest melting pan.

All gas cooktops are available in the classic stainless steel finish, and for the 30" (762) and 36" (914) cooktops you can choose the premium platinum stainless steel finish. The 15" (381) gas cooktop is available only in the classic stainless steel finish.

A more powerful 15,000 Btu/hr (4.4 kW) burner is standard on the 30" (762) and 36" (914) gas cooktops.

The dual-stacked sealed burners and deep recess of the seamless drawn pan area make clean up of any of those previously unsightly spills a snap.

FEATURES

Available in natural and LP gas

Stainless steel top construction, available in classic and platinum stainless steel finishes—Model CT15G available in classic finish only

Dual-stacked, sealed burners with automatic reignition on all settings

Large 15,000 Btu/hr (4.4 kW) burner with 800 Btu/hr (.2 kW) delivered at simmer—Models CT30G and CT36G only

Medium 12,000 Btu/hr (3.5 kW) burner with 800 Btu/hr (.2 kW) delivered at simmer

Small 9,200 Btu/hr (2.7 kW) burners with 300 Btu/hr (.1 kW) delivered at simmer

Individual spark ignition system

True Simmer setting on all burners

Illuminated control panel with two-tiered control knobs

Low-profile, cast iron continuous burner grates with matte porcelain finish

Seamless drawn burner pan

CSA certified for US and Canada



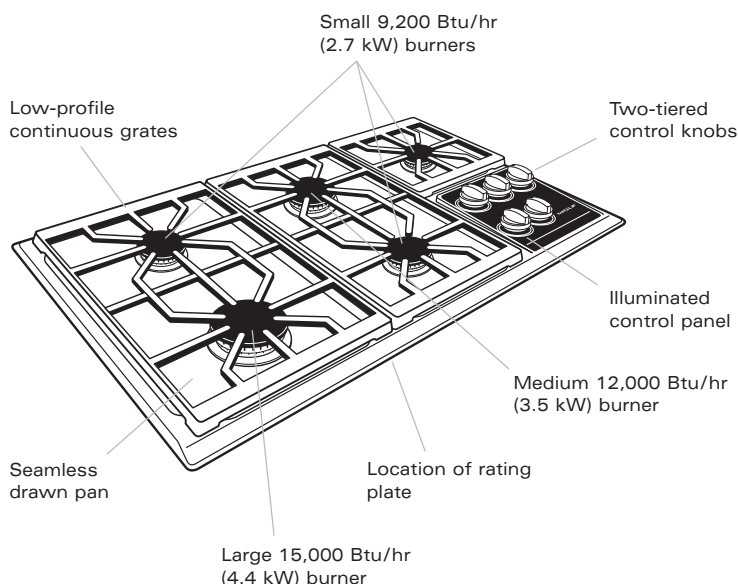
This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

GAS COOKTOP FEATURES

Model CT36G shown



MODEL OPTIONS

Gas Cooktops

15" (381) Gas Cooktop

Classic Stainless **CT15G/S**

30" (762) Gas Cooktop

Classic Stainless **CT30G/S**

Platinum Stainless **CT30G/P**

36" (914) Gas Cooktop

Classic Stainless **CT36G/S**

Platinum Stainless **CT36G/P**

Natural gas models listed; for LP gas add (-LP) to the model number.

PLANNING INFORMATION

Wolf offers three sizes of gas cooktops to choose from to address your clients' needs. The 30" (762) and 36" (914) cooktops are available in classic and platinum stainless steel finish. The 15" (381) cooktop module comes in classic stainless steel only.

Wolf recommends using 33" (838) cabinets with the 30" (762) cooktop and 39" (991) cabinets with the 36" (914) cooktop.

Specifications on the following pages provide overall dimensions, countertop cut-out dimensions and installation specifics for the three different sized cooktops. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

A Wolf single built-in oven may be installed below these cooktops. Wolf gas cooktops are designed and agency approved for installation with Wolf built-in ovens only. Also, be aware of the depth of the cooktop when planning for this installation.

Multiple cooktops and/or integrated modules can be installed side by side. Refer to the countertop cut-out dimensions on page 23 when planning for this installation.

These cooktops can accommodate a Wolf cooktop hood, downdraft system or Pro ventilation hood or hood liner. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 72–91 for ventilation specifications.

ACCESSORIES

Gas Cooktops

One-piece wok and single burner grate (Models CT30G and CT36G)

Filler strip

Bracket supports for installation of two integrated modules with downdraft (Model CT15G)

High altitude conversion kit

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

Dimensions in parentheses are in millimeters unless otherwise specified.

ELECTRICAL | GAS REQUIREMENTS

The electric ignition system is a safe, convenient and reliable manner to provide ignition for the burners. However, you need to make provisions for a separate 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within the reach of the 6' (1.8 m) power cord.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Wolf gas cooktops are designed to operate on natural gas at 5" (12.5 mb) WC (water column) pressure or LP (propane) gas at 10" (25 mb) WC pressure. The minimum line pressure for natural gas is 7" (17.5 mb) WC and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC; .5 psi (3.5 kPa). They are supplied with a 1/2" NPT male gas connection at the right rear corner on the bottom of the cooktop. The male connector exits the unit straight down, and you are supplied with a regulator with two female connectors.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your model.

IMPORTANT NOTE: When an oven is installed below the cooktop, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. Refer to pages 6–7 for additional specifications for built-in ovens.

When a gas cooktop is installed above cabinets, the gas and electrical placement is not critical. A grounded outlet needs to be placed within 4' (1.2 m) of the right rear of the cooktop.

You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

⚠ WARNING

These cooktops are intended for indoor use.

HIGH ALTITUDE

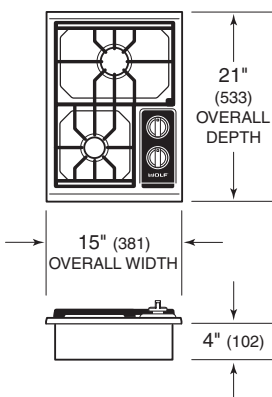
Wolf gas cooktops using natural gas function up to an altitude of 8,000' (2438 m) without any adjustment. Natural gas installations from 8,000' (2438 m) to 10,000' (3048 m) need the high altitude conversion kit. LP gas installations will operate up to 10,000' (3048 m) without adjustment.





OVERALL DIMENSIONS

15" (381) Gas Cooktop



Unit dimensions may vary to $\pm 1/8$ " (3).

MODEL OPTIONS

15" (381) Gas Cooktop

Classic / Natural Gas **CT15G/S**
 Classic / LP Gas **CT15G/S-LP**

SPECIFICATIONS

15" (381) Gas Cooktop

Overall Width **15" (381)**
 Overall Height **4" (102)**
 Overall Depth **21" (533)**
 Burner Rating
 (1) 12,000 Btu/hr (3.5 kW) with
 800 Btu/hr (.2 kW)
 delivered at simmer
 (1) 9,200 Btu/hr (2.7 kW) with
 300 Btu/hr (.1 kW)
 delivered at simmer
 Cabinet Depth **22³/₄" (578) min**
 Height Clearance **4" (102) min**
 Cut-Out Width **14" (356)**
 Cut-Out Depth **19¹/₄" (489)**
 Electrical Supply **120 V AC, 60 Hz**
15 amp dedicated circuit
 Power Cord **6' (1.8 m) 3-prong**
 Gas Rating **21,200 Btu/hr (6.2 kW)**
 Shipping Weight **30 lbs (14 kg)**

Unit dimensions may vary to $\pm 1/8$ " (3).

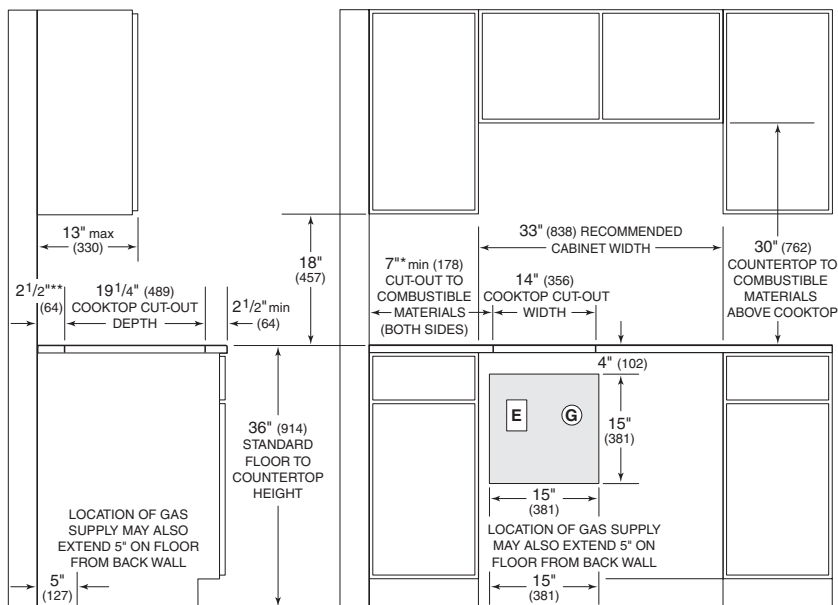
INSTALLATION OPTIONS

For the 15" (381) gas cooktop, the gas service may be supplied through the floor if the cooktop is not installed above an oven. Refer to the illustration for specifics on placement of gas and electrical.

Refer to installation instructions shipped with each Wolf product for detailed specifications.

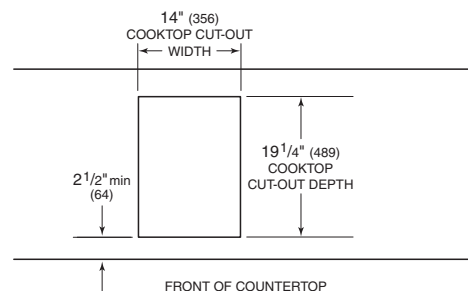
INSTALLATION SPECIFICATIONS

15" (381) Gas Cooktop

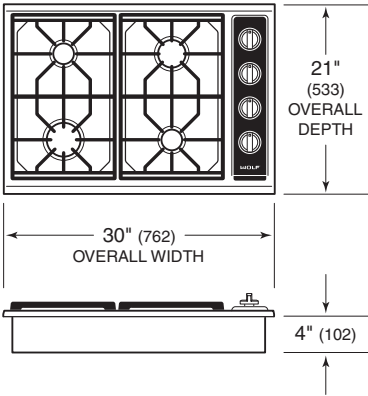


NOTE: Application shown allows for installation of two 15" (381) modules side-by-side with 33" (838) recommended cabinet width. 18" (457) recommended cabinet width for installation of single 15" (381) cooktop or module. *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18" (457) above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18" (457) above countertop.

Countertop Cut-Out Dimensions

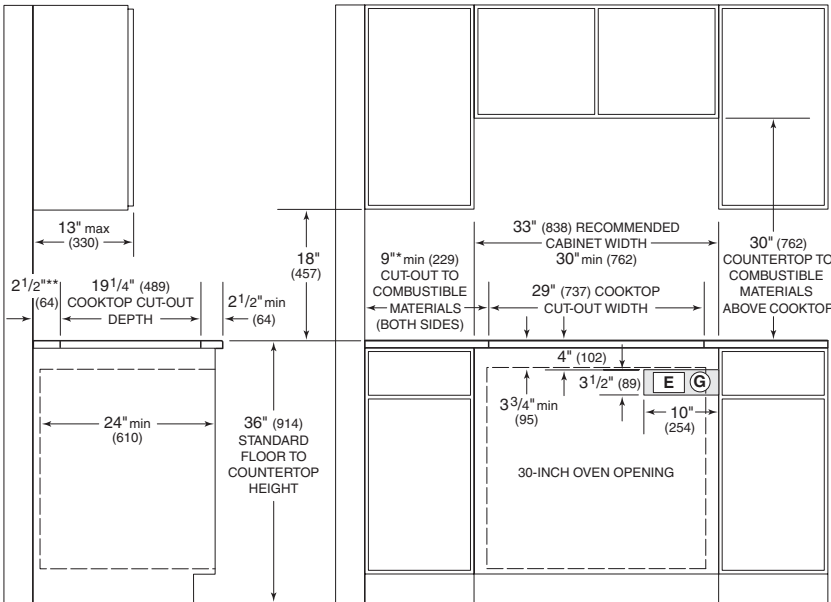


OVERALL DIMENSIONS
30" (762) Gas Cooktop



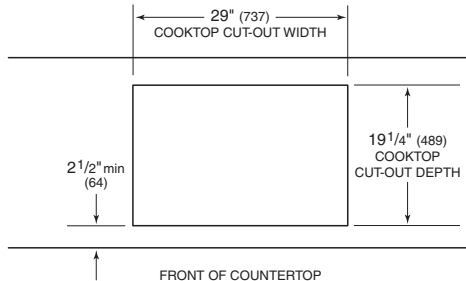
Unit dimensions may vary to $\pm 1/8$ " (3).

INSTALLATION SPECIFICATIONS
30" (762) Gas Cooktop



*Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18" (457) above countertop.
**Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18" (457) above countertop.

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.

MODEL OPTIONS
30" (762) Gas Cooktop

Classic / Natural Gas	CT30G/S
Platinum / Natural Gas	CT30G/P
Classic / LP Gas	CT30G/S-LP
Platinum / LP Gas	CT30G/P-LP

SPECIFICATIONS
30" (762) Gas Cooktop

Overall Width	30" (762)
Overall Height	4" (102)
Overall Depth	21" (533)
Burner Rating	(1) 15,000 Btu/hr (4.4 kW) with 800 Btu/hr (.2 kW) delivered at simmer (1) 12,000 Btu/hr (3.5 kW) with 800 Btu/hr (.2 kW) delivered at simmer (2) 9,200 Btu/hr (2.7 kW) with 300 Btu/hr (.1 kW) delivered at simmer
Cabinet Width	33" (838) rec
Cabinet Depth	22 3/4" (578) min
Height Clearance	4" (102) min
Cut-Out Width	29" (737)
Cut-Out Depth	19 1/4" (489)
Electrical Supply	120 V AC, 60 Hz 15 amp dedicated circuit
Power Cord	6' (1.8 m) 3-prong
Gas Rating	45,400 Btu/hr (13.3 kW)
Shipping Weight	50 lbs (23 kg)

Unit dimensions may vary to $\pm 1/8$ " (3).

INSTALLATION OPTIONS

A Wolf 30" (762) single oven may be installed below the Wolf 30" (762) gas cooktop. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical and gas supply be placed in the base cabinet to the right of the oven. Refer to page 6 for additional specifications.



OVERALL DIMENSIONS

36" (914) Gas Cooktop

MODEL OPTIONS

36" (914) Gas Cooktop

Classic / Natural Gas	CT36G/S
Platinum / Natural Gas	CT36G/P
Classic / LP Gas	CT36G/S-LP
Platinum / LP Gas	CT36G/P-LP

SPECIFICATIONS

36" (914) Gas Cooktop

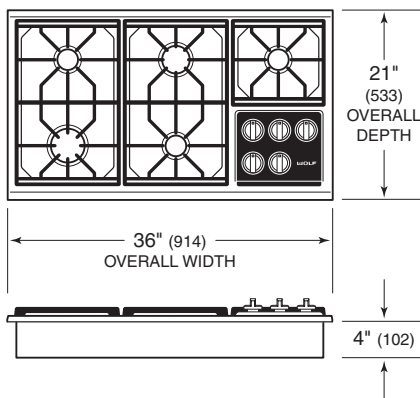
Overall Width	36" (914)
Overall Height	4" (102)
Overall Depth	21" (533)
Burner Rating	(1) 15,000 Btu/hr (4.4 kW) with 800 Btu/hr (.2 kW) delivered at simmer (1) 12,000 Btu/hr (3.5 kW) with 800 Btu/hr (.2 kW) delivered at simmer (3) 9,200 Btu/hr (2.7 kW) with 300 Btu/hr (.1 kW) delivered at simmer
Cabinet Width	39" (991) rec
Cabinet Depth	22³/₄" (578) min
Height Clearance	4" (102) min
Cut-Out Width	35" (889)
Cut-Out Depth	19¹/₄" (489)
Electrical Supply	120 V AC, 60 Hz 15 amp dedicated circuit
Power Cord	6' (1.8 m) 3-prong
Gas Rating	54,600 Btu/hr (16.0 kW)
Shipping Weight	67 lbs (30 kg)

INSTALLATION OPTIONS

A Wolf 36" (914) single oven may be installed below the Wolf 36" (914) gas cooktop. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical and gas supply be placed in the base cabinet to the right of the oven. A Wolf 30" (762) single oven may also be installed below the Wolf 36" (914) gas cooktop. Refer to pages 6 and 7 for additional specifications.

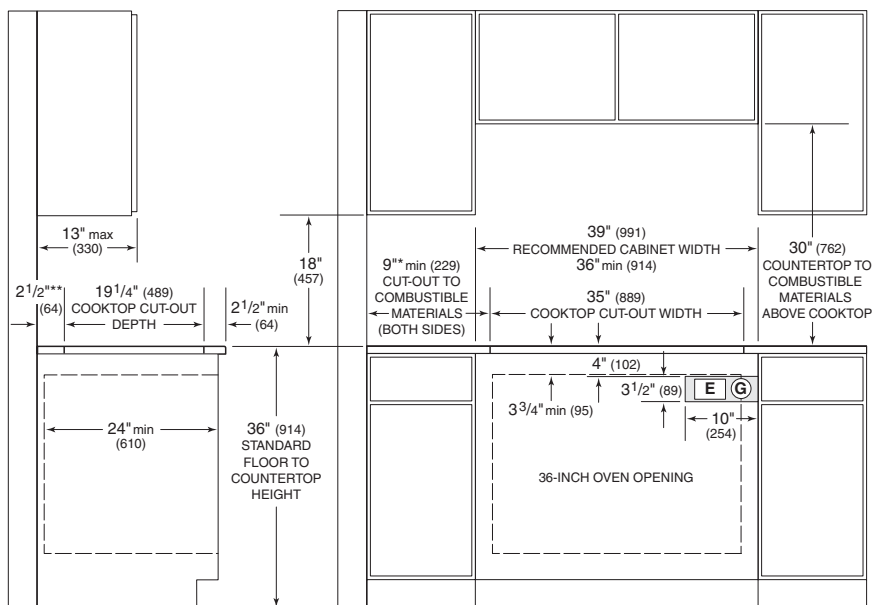
When a 36" (914) oven is installed below a cooktop, it is recommended that the rough opening for the oven be 7³/₄" (197) from the floor to ease the use of the oven door.

Refer to installation instructions shipped with each Wolf product for detailed specifications.



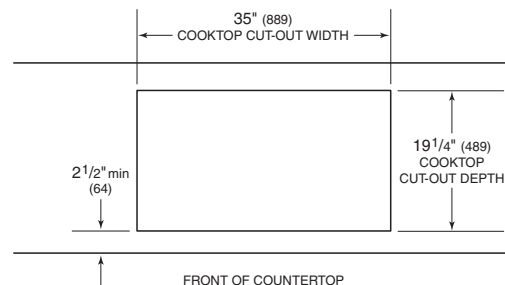
Unit dimensions may vary to $\pm 1/8$ " (3).

INSTALLATION SPECIFICATIONS

36" (914) Gas Cooktop

*Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18" (457) above countertop.

**Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18" (457) above countertop.

Countertop Cut-Out Dimensions

WOLF INTEGRATED MODULES

With Wolf’s integrated modules, you have the ultimate in customization. You can create your own design by mixing and matching the various components within this system. And when you couple these modules with other cooktops within the Wolf inventory, you and your client will truly understand freedom of choice.

Some modules integrate with their larger counterparts, right down to their low-profile grates, dual-stacked gas burners, deep spill pan and illuminated controls. The two-element electric and dual-stacked sealed burner gas cooktop modules deliver the same performance and appearance as the larger electric and gas cooktops.

Some integrated modules can be installed together or with a 30" (762) or 36" (914) cooktop. When multiple cooktops or modules are installed side by side, the cut-out dimensions shown in the illustration below are derived by adding 1 1/4" (32) additional space for each additional unit, to give you your total cut-out width.

IMPORTANT NOTE: Refer to specifications on the following pages for specific installation requirements and limitations for each integrated module. Review specific installation instructions for product to product capabilities. Additional information is provided in the specifications pdf files on our website, wolfappliance.com

Refer to the following illustration for countertop cut-out dimensions for the installation of multiple cooktops or modules.

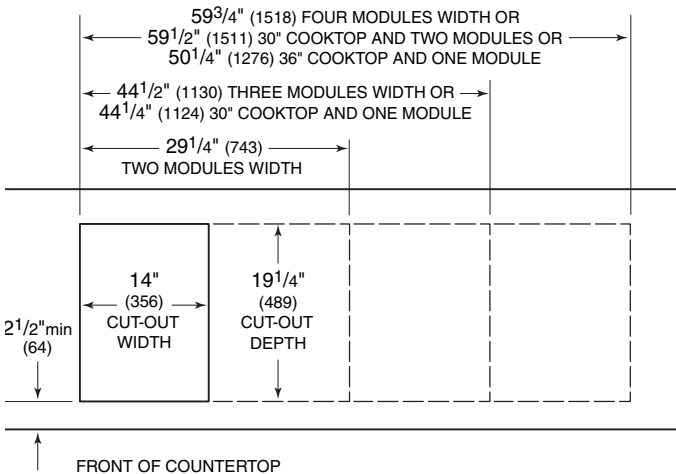
IMPORTANT NOTE: When multiple cooktops or modules are installed side by side, each unit must have its own separate recommended electrical circuit. When multiple gas cooktops or modules are installed next to one another, they can receive their gas supply from a common line. However, each unit **must** have its own regulator installed between the mainline and the cooktop or module.

⚠ WARNING

These integrated modules are intended for indoor use.

COUNTERTOP CUT-OUT DIMENSIONS

Installation of Multiple Cooktops or Modules



IMPORTANT NOTE: When two or more modules are installed together, an integrated module filler strip is recommended. If a Model DD30 downdraft system is also installed, an integrated module support for downdraft ventilation is required. Contact your Wolf dealer for information on these accessory components.

INTEGRATED MODULES
15" (381) Width

Induction Cooktop	CT15I/S
Electric Cooktop	CT15E/S
Electric Grill	IG15/S
Electric Steamer	IS15/S
Electric Fryer	IF15/S
Gas Cooktop	CT15G/S
Gas Multi-Function Cooktop	IM15/S

All integrated modules are available in the classic stainless steel finish.

IMPORTANT NOTE: Refer to specifications on the following pages for specific installation requirements and limitations for each integrated module. Specifications for Model CT15E/S are found on page 11 and Model CT15G/S specifications are on page 20.



Model CT15I/S
Induction Cooktop



Model CT15E/S
Electric Cooktop



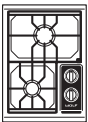
Model IG15/S
Electric Grill



Model IS15/S
Electric Steamer



Model IF15/S
Electric Fryer

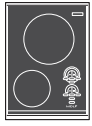


Model CT15G/S
Gas Cooktop



Model IM15/S
Gas Multi-Function
Cooktop

Dimensions in parentheses are in millimeters unless otherwise specified.



Model CT15I/S
Induction Cooktop

INDUCTION COOKTOP

While induction cooking is new to North America, it has been used in Europe for decades by professionals and homeowners demanding the best in performance.

Cooking with this sleek 15-inch powerhouse is simply the best way to cook. Electricity flows through a coil to produce a magnetic field under the sleek black ceramic top. When an iron or magnetic stainless steel pan is placed on the surface, the magnetic field creates a current in the pan, exciting the molecules and heating the pan and not the cooktop. That's why the cooktop stays cool to the touch and the food cooks efficiently.

In fact, this unit is so efficient that it outperforms gas and electric cooktops. There is no wasted heat because energy is supplied directly to the cooking vessel, so nearly 90 percent of the energy gets used to cook.

You can keep sauces and chocolates melted at 50 watts of power, or with the touch of a finger, activate the hi-power boost feature and boil water in nearly half the time you normally do.

The Wolf induction cooktop has it all.

FEATURES

Integrated design allows for installation of multiple cooktops or modules

Classic stainless steel trim finish

Easy-to-clean black ceramic glass surface is resistant to scratching, staining, impact and heat

Induction elements heat cookware not the glass, for a cooler and safer cooking surface

Cookware sensing—elements will not be energized without an iron or magnetic stainless steel pan on the cooktop surface

Illuminated electronic touch controls with graduated control lighting

High-efficiency elements deliver power and control

Hi-Power mode boosts power on rear element to 2200W maximum power output by diverting power from front element

Simultaneous operation of both elements at 1800 W each

True Simmer setting on both elements

Melt setting on both elements

Temperature limiter to ensure that safe operating temperature of ceramic glass is never exceeded

Child safety lock key and universal off

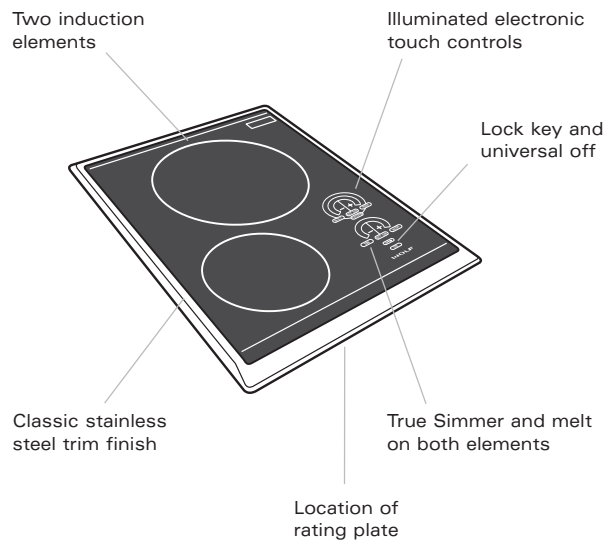
CSA certified for US and Canada

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

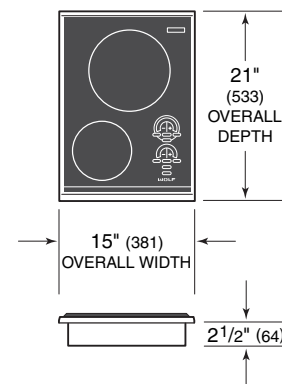
INDUCTION COOKTOP FEATURES

Model CT15I/S



OVERALL DIMENSIONS

Model CT15I/S



ACCESSORIES

Induction Cooktop

Filler strip

Bracket supports for installation of two integrated modules with 30" (762) downdraft

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

IMPORTANT NOTE: When multiple cooktops or modules are installed side by side, refer to page 23 for countertop cut-out dimensions.

The induction cooktop can accommodate a Wolf cooktop hood, downdraft system or Pro ventilation hood or hood liner. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 72-91 for ventilation specifications.

ELECTRICAL REQUIREMENTS

The Wolf induction cooktop requires a separate, grounded 3-wire 240/208 V AC, 60 Hz, 20 amp service with its own circuit breaker. Locate electrical within the shaded area shown in the illustration.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

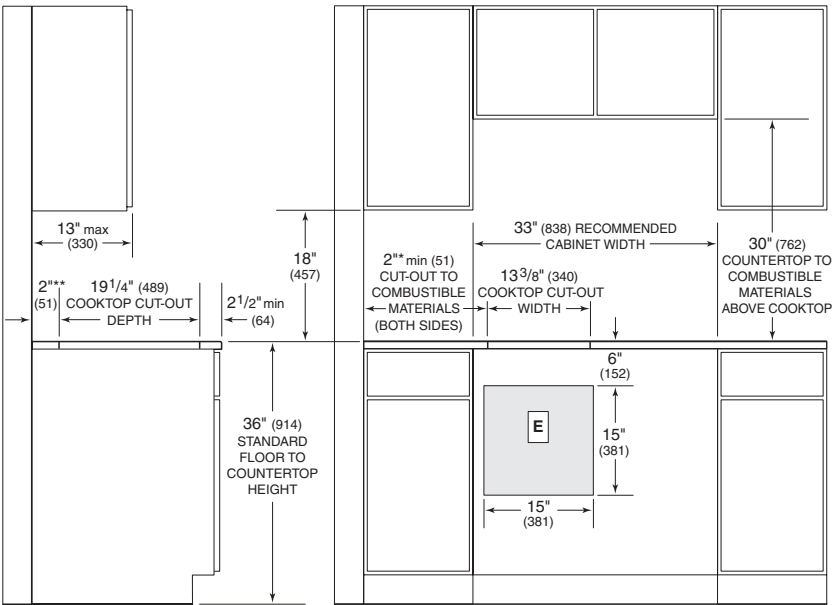


INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

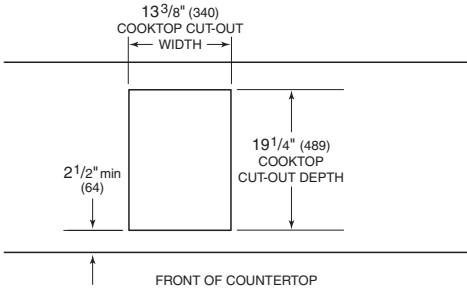
INSTALLATION SPECIFICATIONS

Model CT15I/S



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side with 33" (838) recommended cabinet width. 18" (457) recommended cabinet width for installation of single 15" (381) cooktop or module. *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18" (457) above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18" (457) above countertop.

Countertop Cut-Out Dimensions



SPECIFICATIONS

Model CT15I/S

Induction Cooktop

Trim Finish	Classic
Overall Width	15" (381)
Overall Height	2 1/2" (64)
Overall Depth	21" (533)
Heating Elements	Two
Max Element Power (front)	1800 W
Max Element Power (rear)	2200 W
Cabinet Depth	22 3/4" (578) min
Height Clearance	6" (152) min
Cut-Out Width*	13 3/8" (340)
Cut-Out Depth	19 1/4" (489)
Electrical Supply	240/208 V AC, 60 Hz 20 amp dedicated circuit
Conduit	4' (1.2 m) flexible 3-wire
Electrical Rating	3.4 kW at 240 V 2.6 kW at 208 V
Shipping Weight	30 lbs (14 kg)

*If the induction cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 14" (356).

IMPORTANT NOTE: A minimum height clearance of 6" (152) is required. If a shelf is installed below the unit, a 1" (25) gap at the rear of the cabinet shelf is necessary to allow for proper ventilation. Failure to do so could result in decreased performance or product damage.

Unit dimensions may vary to ±1/8" (3).



Model IG15/S
Electric Grill Module

ELECTRIC GRILL MODULE

Who says you have to sacrifice the fun of grilling when the weather changes and you cannot take advantage of the outdoors? With this grill cooktop you can easily handle steaks and all sorts of food without the hassle of lava rocks or briquettes.

There are two individual heating elements—front and back—on this module that enable you to cook on one side while keeping other items at serving temperature.

For ease of cleaning, there are porcelainized plates below two 1400-watt heating elements that accumulate any unwanted grease and drain it away.

The Wolf electric grill module is available in classic stainless steel.

FEATURES

Integrated design allows for installation of multiple cooktops or modules

Stainless steel top construction with classic stainless steel finish

Two 1400-watt, individually controlled heating elements—front and back for even grilling

Illuminated electronic touch controls with graduated control lighting

Low-profile, one-piece cast iron grilling grate with matte porcelain finish

Black porcelain-coated grease deflection plates

Easy-to-clean, removable porcelain collection pan

Independent digital timer

CSA certified for US and Canada



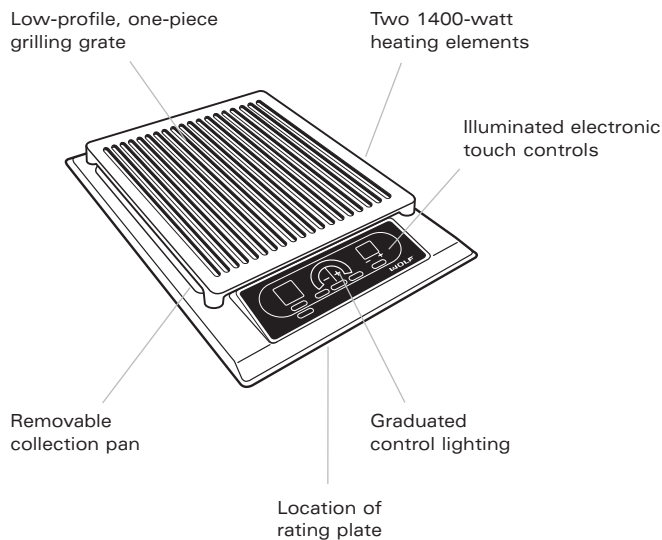
This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

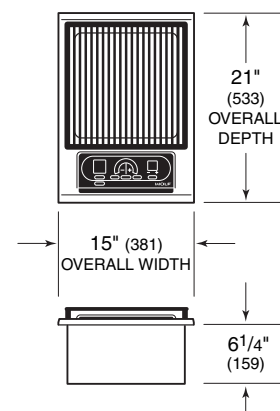
ELECTRIC GRILL FEATURES

Model IG15/S



OVERALL DIMENSIONS

Model IG15/S



ACCESSORIES

Electric Grill Module

Filler strip

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

IMPORTANT NOTE: When multiple cooktops or modules are installed side by side, refer to page 23 for countertop cut-out dimensions.

The grill module can accommodate a Wolf cooktop hood or Pro ventilation hood or hood liner. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 72–91 for ventilation specifications.

IMPORTANT NOTE: Wolf does not recommend the use of downdraft ventilation with the grill module.

ELECTRICAL REQUIREMENTS

The Wolf electric grill module requires a separate, grounded 3-wire 240/208 V AC, 60 Hz, 15 amp service with its own circuit breaker. Locate electrical within the shaded area shown in the illustration.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

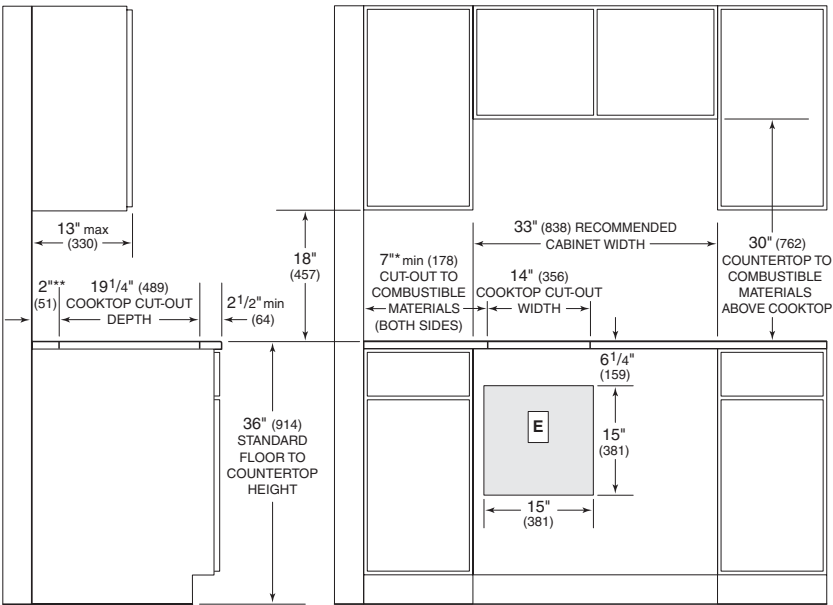


INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

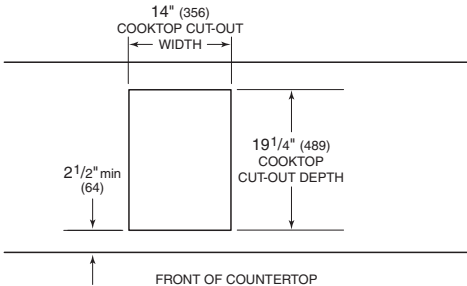
INSTALLATION SPECIFICATIONS

Model IG15/S



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side with 33" (838) recommended cabinet width. 18" (457) recommended cabinet width for installation of single 15" (381) cooktop or module. *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18" (457) above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18" (457) above countertop.

Countertop Cut-Out Dimensions



SPECIFICATIONS

Model IG15/S

Electric Grill Module

Exterior Finish	Classic
Overall Width	15" (381)
Overall Height	6 1/4" (159)
Overall Depth	21" (533)
Temperature Zones	Two
Heating Element Zone (front)	1400 W
Heating Element Zone (rear)	1400 W
Total Element Power	2800 W
Cabinet Depth	22 3/4" (578) min
Height Clearance	6 1/4" (159) min
Cut-Out Width	14" (356)
Cut-Out Depth	19 1/4" (489)
Electrical Supply	240/208 V AC, 60 Hz 15 amp dedicated circuit
Conduit	4' (1.2 m) flexible 3-wire
Electrical Rating	2.8 kW at 240 V 2.1 kW at 208 V
Shipping Weight	50 lbs (28 kg)

Unit dimensions may vary to ±1/8" (3).

ELECTRIC STEAMER MODULE



Model IS15/S
Electric Steamer
Module

From a temperature of 140°F (60°C) to boil, you can keep food hot for long periods of time or defrost easily without drying out or losing flavor.

The beauty of this steamer module is accented by the sculptured glass domed lid, which is easily inverted for storage to keep a low profile.

The deep, large vessel with a two-gallon (7.6 L) capacity can hold up to 14 cups of cooked pasta. Includes one solid and one perforated stackable insert pan.

The diversity of our electric steamer includes slow cooking, double boiling, steaming eggs, steaming custard, proofing bread dough, warming food and melting chocolate as well as steaming vegetables.

The Wolf electric steamer module is available in classic stainless steel.

⚠ WARNING

This steamer module must be installed at least 15" (381) away from a Wolf fryer module, as contact between water and hot oil may cause burns from steam and hot oil.

FEATURES

Integrated design allows for installation of multiple cooktops or modules

Stainless steel top construction with classic stainless steel finish

Hidden 2600-watt heating element

Illuminated electronic touch controls with graduated control lighting

Large two-gallon (7.6 L) maximum capacity tub—10-cup capacity for steaming

Two stackable stainless steel steamer insert pans—one solid and one perforated

Uses include steaming vegetables, eggs and custard, double boiling, proofing bread dough, warming food and melting chocolate

Can function as a slow cooker for 8–10 hours

Reversible domed glass lid for easy storage

Independent digital timer

Digital temperature readout and preheat indicator

Electronic drain

CSA certified for US and Canada



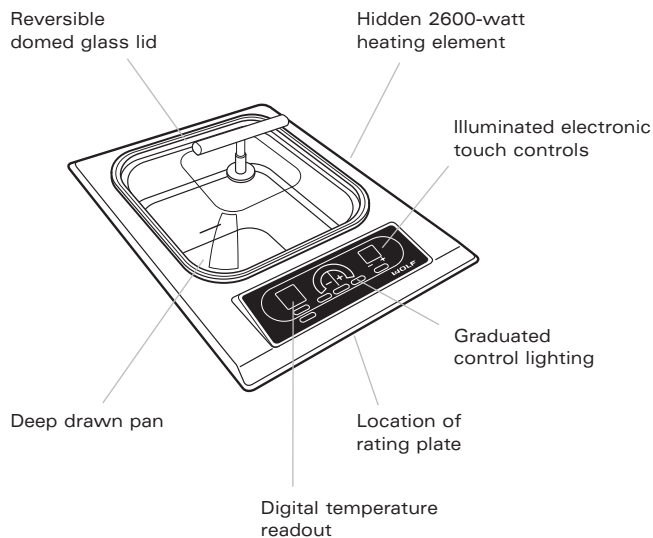
This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

WOLF
WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

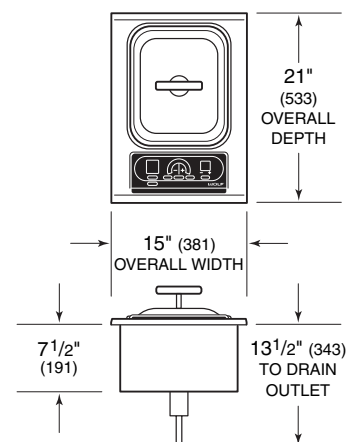
ELECTRIC STEAMER FEATURES

Model IS15/S



OVERALL DIMENSIONS

Model IS15/S



ACCESSORIES

Electric Steamer Module

Filler strip

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation.

IMPORTANT NOTE: When multiple cooktops or modules are installed side by side, refer to page 23 for countertop cut-out dimensions.

For the drain connection, the 5/8" (16) outlet from the valve will accept a drain hose that must flow downward to and tie into an existing sink drain. Or a separate drain with a freefall may be installed. Following local building codes, your plumber will dictate how to plumb the unit. As a third option, the consumer will supply a heat resistant bucket for drainage in the location of the drain outlet. Refer to the illustration for location of the drain outlet.

The steamer module can accommodate a Wolf cooktop hood or Pro ventilation hood or hood liner. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 72–91 for ventilation specifications.

IMPORTANT NOTE: Wolf does not recommend the use of downdraft ventilation with the steamer module.

ELECTRICAL REQUIREMENTS

The Wolf electric steamer module requires a separate, grounded 3-wire 240/208 V AC, 60 Hz, 15 amp service with its own circuit breaker. Locate electrical within the shaded area shown.

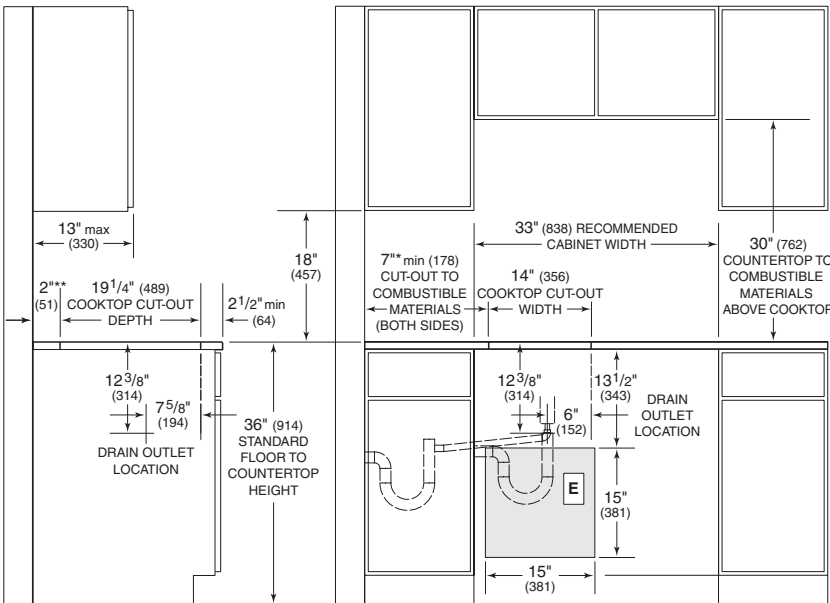
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

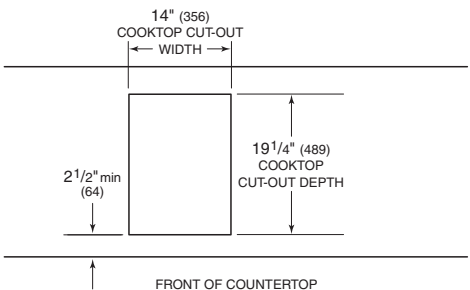
INSTALLATION SPECIFICATIONS

Model IS15/S



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side with 33" (838) recommended cabinet width. 18" (457) recommended cabinet width for installation of single 15" (381) cooktop or module. *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18" (457) above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18" (457) above countertop.

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

Model IS15/S

Electric Steamer Module

Exterior Finish	Classic
Overall Width	15" (381)
Overall Height	13 1/2" (343)
Overall Depth	21" (533)
Heating Element	2600 W
Cabinet Depth	22 3/4" (578) min
Height Clearance	13 1/2" (343) min
Cut-Out Width	14" (356)
Cut-Out Depth	19 1/4" (489)
Electrical Supply	240/208 V AC, 60 Hz 15 amp dedicated circuit
Conduit	4' (1.2 m) flexible 3-wire
Electrical Rating	2.6 kW at 240 V 1.9 kW at 208 V
Shipping Weight	40 lbs (18 kg)

Unit dimensions may vary to ±1/8" (3).

⚠ WARNING

This steamer module must be installed at least 15" (381) away from a Wolf fryer module, as contact between water and hot oil may cause burns from steam and hot oil.



Model IF15/S
Electric Fryer Module

ELECTRIC FRYER MODULE

To round out your options for the ideal kitchen, you can choose a fryer, and Wolf offers a great option that the market has never seen. When your client uses this module, they'll be able to create dinner specialties never tried before.

The accurate temperature control will enable your customer to seal in that great flavor of the food without absorbing any unnecessary grease. The fryer can handle a variety of goods at a wide range of oil temperatures.

The Wolf fryer module is available in classic stainless steel. In addition, there is a metal storage lid to keep the grease area free from particles falling into the fryer.

⚠ WARNING

This fryer module must be installed at least 15" (381) away from any open flame cooking device. The open flame may cause ignition of oil.

⚠ WARNING

This fryer module must be installed at least 15" (381) away from a Wolf steamer module, as contact between water and hot oil may cause burns from steam and hot oil.

FEATURES

Integrated design allows for installation of multiple cooktops or modules

Stainless steel top construction with classic stainless steel finish

Hidden 2600-watt heating element

Illuminated electronic touch controls with graduated control lighting

Large 1¹/₄ gallon (3.8 L) capacity tub

Three baskets included—one large and two small side by side, each with wire basket hanger

Low-profile lid

Melt feature for shortening or lard

Independent digital timer

Digital temperature readout and preheat indicator

Easy manual locking drain capability

Recommended for installation with any Wolf framed electric cooktop or the Wolf electric grill module

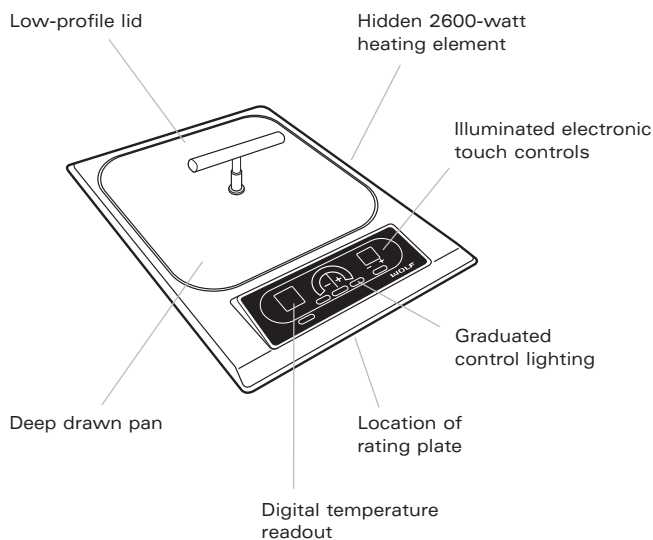
CSA certified for US and Canada

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

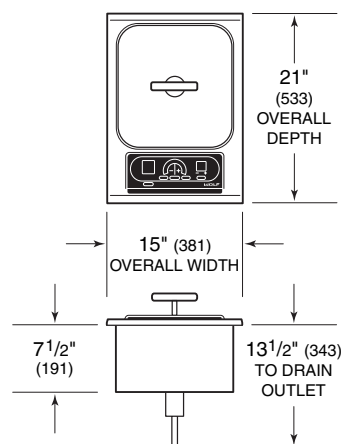
ELECTRIC FRYER FEATURES

Model IF15/S



OVERALL DIMENSIONS

Model IF15/S



ACCESSORIES

Electric Fryer Module

Filler strip

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation.

IMPORTANT NOTE: When multiple cooktops or modules are installed side by side, refer to page 23 for countertop cut-out dimensions.

The electric fryer module must be installed in a base cabinet with access to the bottom of the unit to drain the oil through a manual valve. The consumer must supply a heat resistant bucket to accept the drained oil. Refer to the illustration for location of the drain outlet.

The fryer module can accommodate a Wolf cooktop hood or Pro ventilation hood or hood liner. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 72-91 for ventilation specifications.

IMPORTANT NOTE: Wolf does not recommend the use of downdraft ventilation with the fryer module.

ELECTRICAL REQUIREMENTS

The Wolf electric fryer module requires a separate, grounded 3-wire 240/208 V AC, 60 Hz, 15 amp service with its own circuit breaker. Locate electrical within the shaded area shown in the illustration.

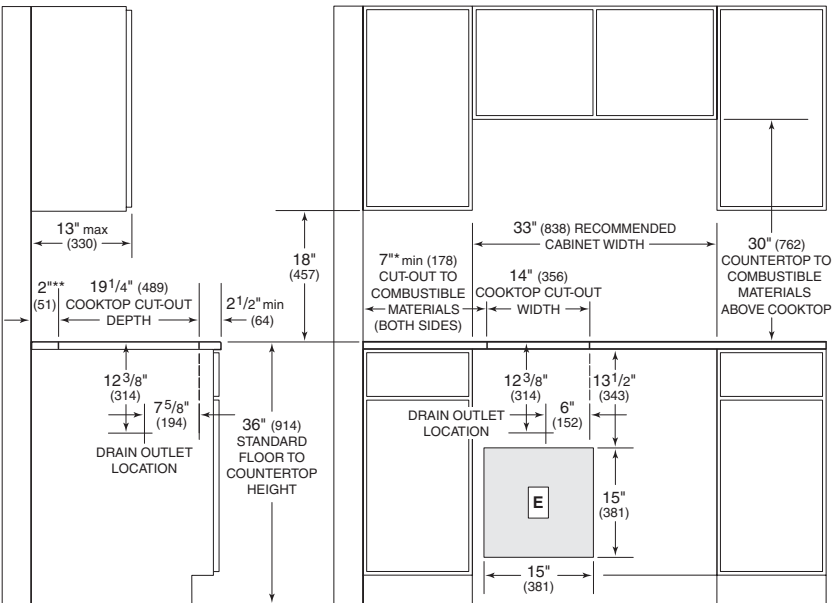
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

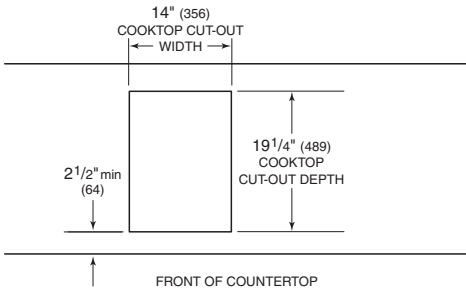
INSTALLATION SPECIFICATIONS

Model IF15/S



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side with 33" (838) recommended cabinet width. 18" (457) recommended cabinet width for installation of single 15" (381) cooktop or module. NOTE: Fryer module must be installed in a base cabinet with access to manual valve at base of unit to drain oil into heat resistant receptacle. *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18" (457) above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18" (457) above countertop.

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

Model IF15/S

Electric Fryer Module

Exterior Finish	Classic
Overall Width	15" (381)
Overall Height	13 1/2" (343)
Overall Depth	21" (533)
Heating Element	2600 W
Cabinet Depth	22 3/4" (578) min
Height Clearance	13 1/2" (343) min
Cut-Out Width	14" (356)
Cut-Out Depth	19 1/4" (489)
Electrical Supply	240/208 V AC, 60 Hz 15 amp dedicated circuit
Conduit	4' (1.2 m) flexible 3-wire
Electrical Rating	2.6 kW at 240 V 1.9 kW at 208 V
Shipping Weight	30 lbs (14 kg)

Unit dimensions may vary to ± 1/8" (3).

⚠ WARNING

This fryer module must be installed at least 15" (381) away from any open flame cooking device. The open flame may cause ignition of oil.

⚠ WARNING

This fryer module must be installed at least 15" (381) away from a Wolf steamer module, as contact between water and hot oil may cause burns from steam and hot oil.



Model IM15/S
Gas Multi-Function
Cooktop

GAS MULTI-FUNCTION COOKTOP

It's really a misnomer to describe this wonderful cooktop module as a wok instrument because it is much more than that. The large, low-profile grate will fit in nicely with any Wolf gas cooktop.

For true wok cooking, the burner sculpts the gas flame into a plume, focusing heat in the center of the wok, then dispersing it outward for precisely controlled cooking. The larger grate will handle your wok perfectly, but also accommodate even your largest stockpots, Dutch ovens and the like. The powerful burner exceeds 18,000 Btu/hr (5.3 kW).

The Wolf multi-function cooktop is available in classic stainless steel.

FEATURES

Integrated design allows for installation of multiple cooktops or modules

Available in natural and LP gas

Stainless steel top construction with classic stainless steel finish

High output 18,000 Btu/hr (5.3 kW) dual-stacked sealed burner

Automatic electronic reignition system

Illuminated control panel

Individual spark ignition system

Two interchangeable cast iron burner grates with matte porcelain finish—wok grate and low-profile continuous grate

Deep drawn burner pan

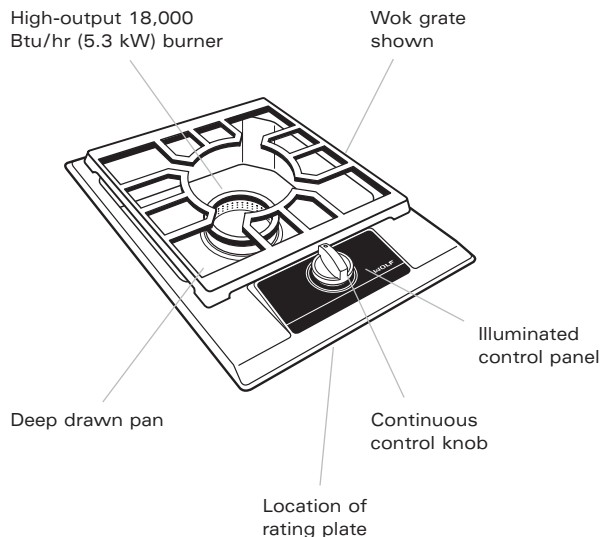
CSA certified for US and Canada

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

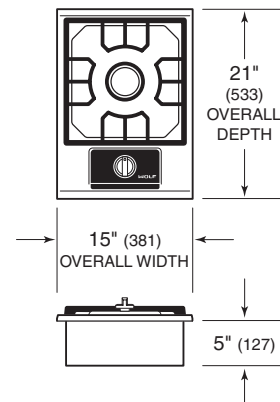
GAS MULTI-FUNCTION COOKTOP FEATURES

Model IM15/S



OVERALL DIMENSIONS

Gas Multi-Function Cooktop



ACCESSORIES

Gas Multi-Function Cooktop

Filler strip

Bracket supports for installation of two integrated modules with 30" (762) downdraft

High altitude conversion kit

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation.

IMPORTANT NOTE: When multiple cooktops or modules are installed side by side, refer to page 23 for countertop cut-out dimensions.

This cooktop can accommodate a Wolf cooktop hood, downdraft system or Pro ventilation hood or hood liner. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 72-91 for ventilation specifications.

ELECTRICAL | GAS REQUIREMENTS

The electric ignition system is a safe, convenient and reliable manner to provide ignition for the burner. The Wolf gas multi-function cooktop requires a separate 120 V AC, 60 Hz power supply.

The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within reach of the power cord. Locate electrical and gas supply within the shaded area shown in the illustration.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

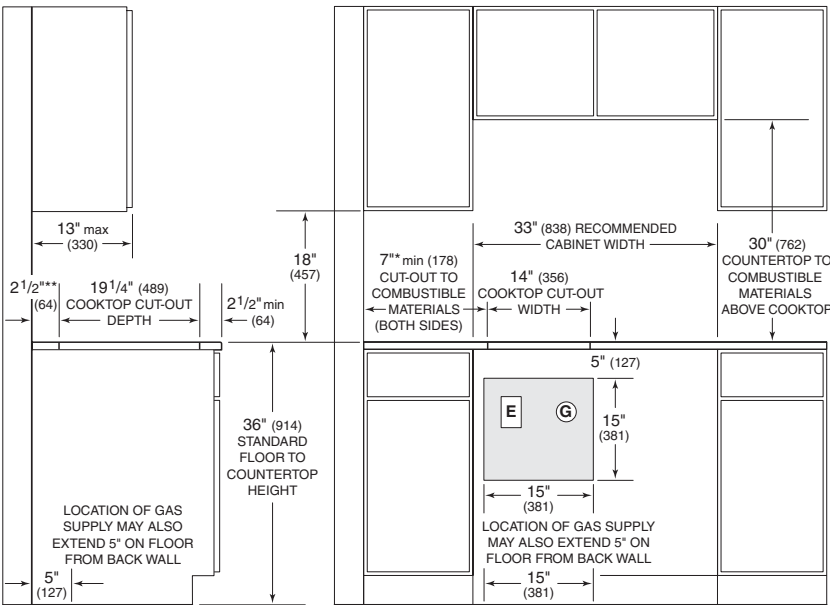
The gas multi-function cooktop is designed to operate on natural gas at 5" (12.5 mb) WC pressure or LP gas at 10" (25 mb) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC; .5 psi (3.5 kPa). It is supplied with a 1/2" NPT male gas connection at the right rear corner of the module. The male connector exits the unit straight down, and you are supplied with a regulator with two female connectors.

HIGH ALTITUDE

The Wolf gas multi-function cooktop functions up to 8,000' (2438 m) in altitude without any adjustment. If installation is above 8,000' (2438 m), contact your Wolf dealer.

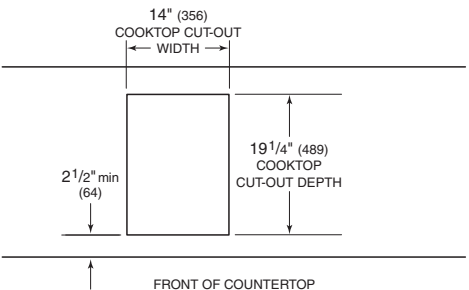
INSTALLATION SPECIFICATIONS

Gas Multi-Function Cooktop



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side with 33" (838) recommended cabinet width, 18" (457) recommended cabinet width for installation of single 15" (381) cooktop or module. *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18" (457) above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18" (457) above countertop.

Countertop Cut-Out Dimensions



MODEL OPTIONS

Gas Multi-Function Cooktop

- Classic / Natural Gas IM15/S
- Classic / LP Gas IM15/S-LP

SPECIFICATIONS

Gas Multi-Function Cooktop

Overall Width	15" (381)
Overall Height	5" (127)
Overall Depth	21" (533)
Burner Rating	18,000 Btu/hr (5.3 kW)
Cabinet Depth	22 3/4" (578) min
Height Clearance	5" (127) min
Cut-Out Width	14" (356)
Cut-Out Depth	19 1/4" (489)
Electrical Supply	120 V AC, 60 Hz 15 amp dedicated circuit
Power Cord	6' (1.8 m) 3-prong
Gas Rating	18,000 Btu/hr (5.3 kW)
Shipping Weight	30 lbs (14 kg)

Unit dimensions may vary to ± 1/8" (3).

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.





Model MWC24
Freestanding



Model MWC24
with 30" (762) Trim



Model MWC24
with 36" (914) Trim

WOLF CONVECTION MICROWAVE

Taking the experience we've gained from our microwave ovens and combining that with the expertise of convection, Wolf has brought the best of both cooking technologies together in one unit.

This handsome unit comes with trim kits to mount the unit above a 30" (762) or 36" (914) Wolf oven and finish off your cooking tower in a single look. The trim comes in three stainless steel looks—classic, platinum and carbon.

Aside from looking beautiful whether you use it in conjunction with an oven or not, the unit offers you all the performance you would expect from Wolf—a cooking company with a heritage of nearly 75 years in the kitchen.

FEATURES

Built-in or freestanding convection microwave oven with 1.5 cu ft (42 L) capacity and 900 watts of power

30" (762) or **36"** (914) trim kit allows microwave to be built in to fit above a Wolf built-in oven

Classic, platinum or carbon stainless steel trim finishes

Sensor cooking

Slow cook mode for up to four hours

Easy-to-operate control panel and programmable power options

Interactive display—99 minutes, 99 seconds

Menu label and food guide

Multi-language—English, French and Spanish

Removable turntable and turntable support

Microwave tray for popcorn and meat

Oven door with window

Multiple rack baking

Safety door latches—oven will not operate unless the door is closed

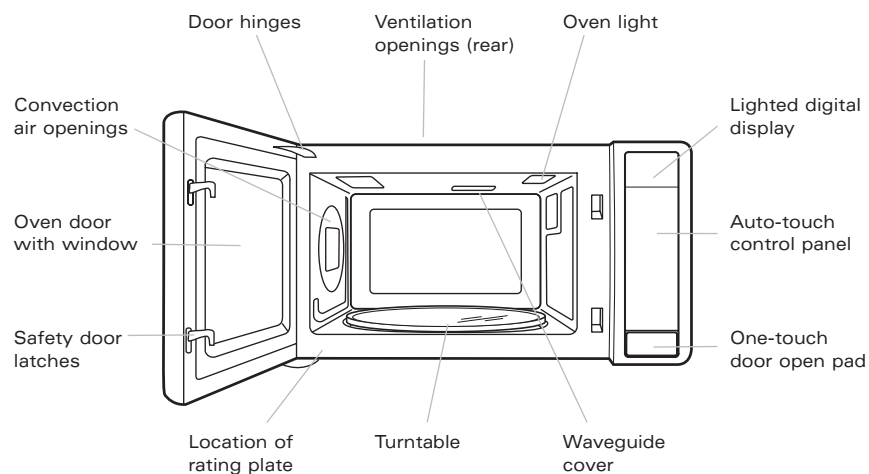
Oven light comes on when oven is operating or door is open

Tight door seals with one-touch door open pad

Rear ventilation openings

CONVECTION MICROWAVE FEATURES

Model MWC24



PLANNING INFORMATION

The Wolf convection microwave oven can be used free-standing or with optional 30" (762) or 36" (914) trim, or can be built in to fit above a Wolf 30" (762) or 36" (914) single oven.

IMPORTANT NOTE: In all instances, where the microwave oven is built in, you must use one of Wolf's trim kits to ensure proper ventilation.

The Wolf convection microwave oven with 30" (762) or 36" (914) trim kit will overlap stiles and rails. The trim overlaps for the 30" (762) and 36" (914) trim kits are ¹³/₁₆" (21) on the bottom, ⁵/₁₆" (8) on the top and ¹³/₁₆" (30) on each side.

Refer to the installation instructions provided with the trim kit for detailed specifications.

When using the Wolf convection microwave oven as a free-standing unit, allow 2" (51) of airflow space on top, rear and both sides. A minimum 20¹/₈" (511) cabinet depth is required.

Specifications on the following pages provide overall dimensions, rough openings and installation options for the convection microwave oven. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

The Wolf convection microwave oven with 30" (762) trim kit may be installed in combination with a 30" (762) single oven and 30" (762) warming drawer with stainless steel drawer front. With the 36" (914) trim kit, the convection microwave may be installed in combination with a 36" (914) single oven and warming drawer with integrated drawer front. Refer to installation options on the following pages.

ELECTRICAL REQUIREMENTS

The Wolf convection microwave oven requires a separate, grounded 110/120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within reach of the power cord.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.



WOLF
WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

TRIM KIT OPTIONS
Model MWC24

30" (762) Stainless Steel Trim	
Classic Trim	MWCTRIM30/S
Platinum Trim	MWCTRIM30/P
Carbon Trim	MWCTRIM30/B
36" (914) Stainless Steel Trim	
Classic Trim	MWCTRIM36/S
Platinum Trim	MWCTRIM36/P
Carbon Trim	MWCTRIM36/B

Optional trim kits are ordered and shipped as a sales accessory. Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

Dimensions in parentheses are in millimeters unless otherwise specified.



SPECIFICATIONS

Model MWC24**Convection Microwave (free-standing)**

Overall Width	24³/₄" (629)
Overall Height	14⁷/₈" (378)
Overall Depth	20¹/₈" (511)
Interior Oven Cap	1.5 cu ft (42 L)
Interior Oven Dim (W x H x D)	16¹/₈" x 9⁵/₈" x 16¹/₈" (410 x 244 x 410)
Electrical Supply	120 V AC, 60 Hz 15 amp dedicated circuit
Power	900 W
Power Requirement (with convection)	1.6 kw
Power Cord	3¹/₂' (1.1 m) 3-prong
Shipping Weight	68 lbs (31 kg)

SPECIFICATIONS

Model MWC24 with 30" (762) Trim

Overall Width	29⁷/₈" (759)
Overall Height	19⁷/₈" (505)
Overall Depth	20¹/₈" (511)
Rec Cabinet Width	33" (838)
Min Cabinet Width	30" (762)
Min Base Support	125 lbs (57 kg)
Opening Width	27¹/₂" (699)
Opening Height	18¹¹/₁₆" (475)
Opening Depth	20¹/₈" (511) min

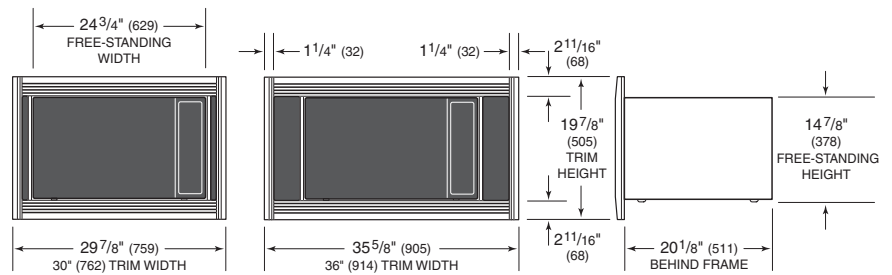
SPECIFICATIONS

Model MWC24 with 36" (914) Trim

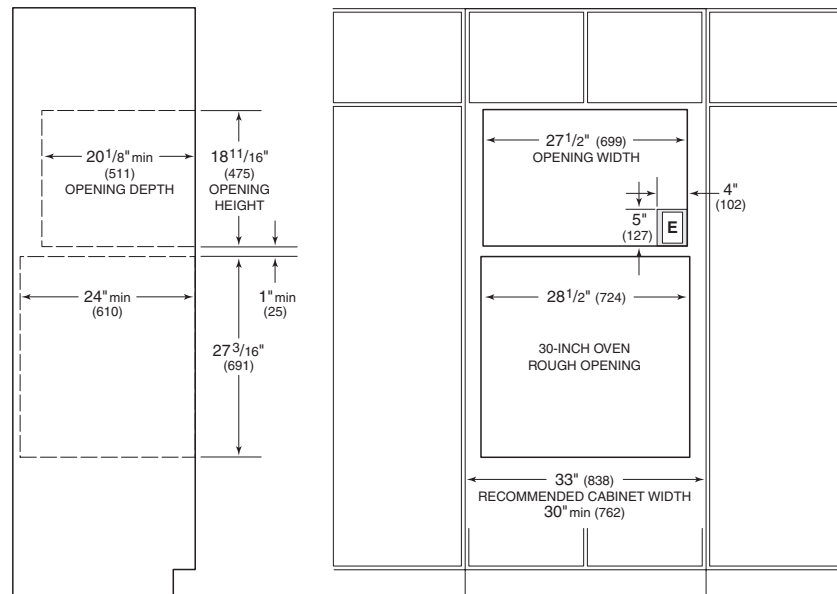
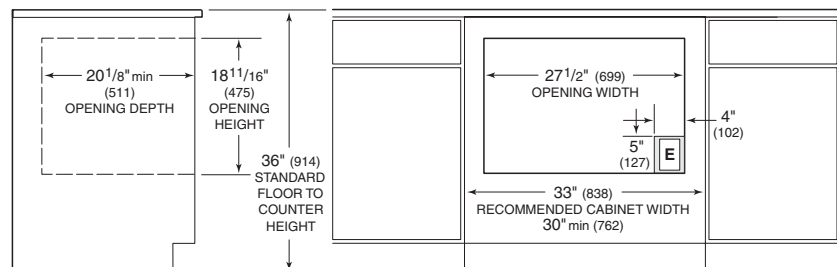
Overall Width	35⁵/₈" (905)
Overall Height	19⁷/₈" (505)
Overall Depth	20¹/₈" (511)
Rec Cabinet Width	39" (991)
Min Cabinet Width	36" (914)
Min Base Support	125 lbs (57 kg)
Opening Width	33³/₈" (854)
Opening Height	18¹¹/₁₆" (475)
Opening Depth	20¹/₈" (511) min

Unit dimensions may vary to $\pm 1/8"$ (3).

OVERALL DIMENSIONS

Model MWC24 and Trim

INSTALLATION SPECIFICATIONS

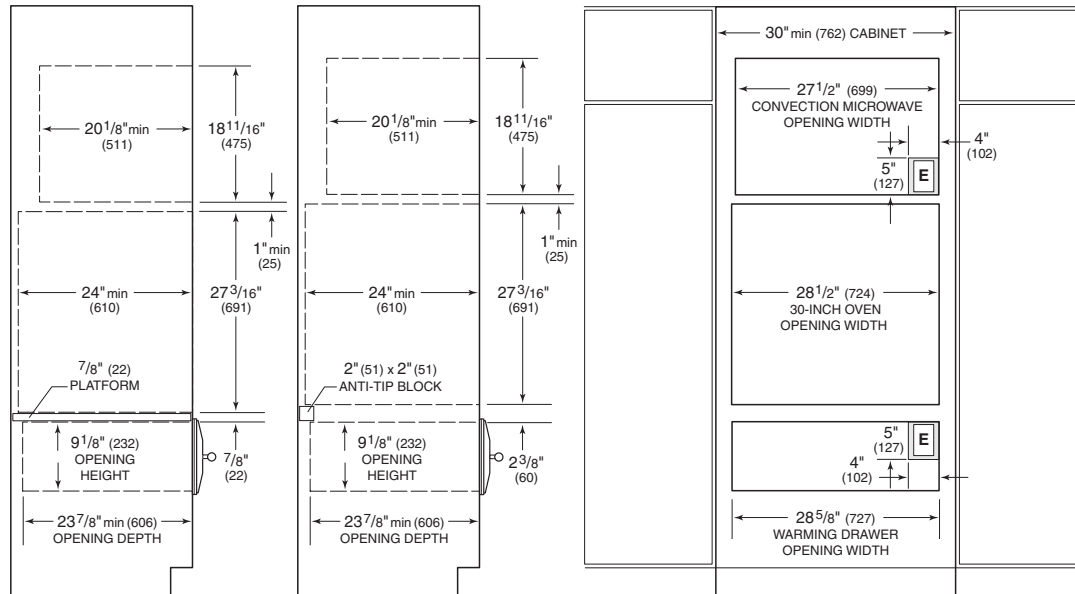
Model MWC24 with 30" (762) Trim**Wall Application****Undercounter Installation**

IMPORTANT NOTE: For installation of the convection microwave with 36" (914) trim, add 6" (152) to the overall width dimensions shown in the illustrations.

INSTALLATION SPECIFICATIONS

Model MWC24 with 30" (762) Trim

Installation with 30" (762) built-in single oven and warming drawer with stainless steel drawer front



PLATFORM APPLICATION

ANTI-TIP BLOCK APPLICATION

NOTE: Refer to the 30" (762) built-in single oven specifications for electrical location.

INSTALLATION
OPTIONS

Model MWC24 with 30" (762) trim may be installed in combination with a 30" (762) built-in single oven and 30" (762) warming drawer with stainless steel drawer front. Refer to page 6 for installation specifications for the built-in oven.

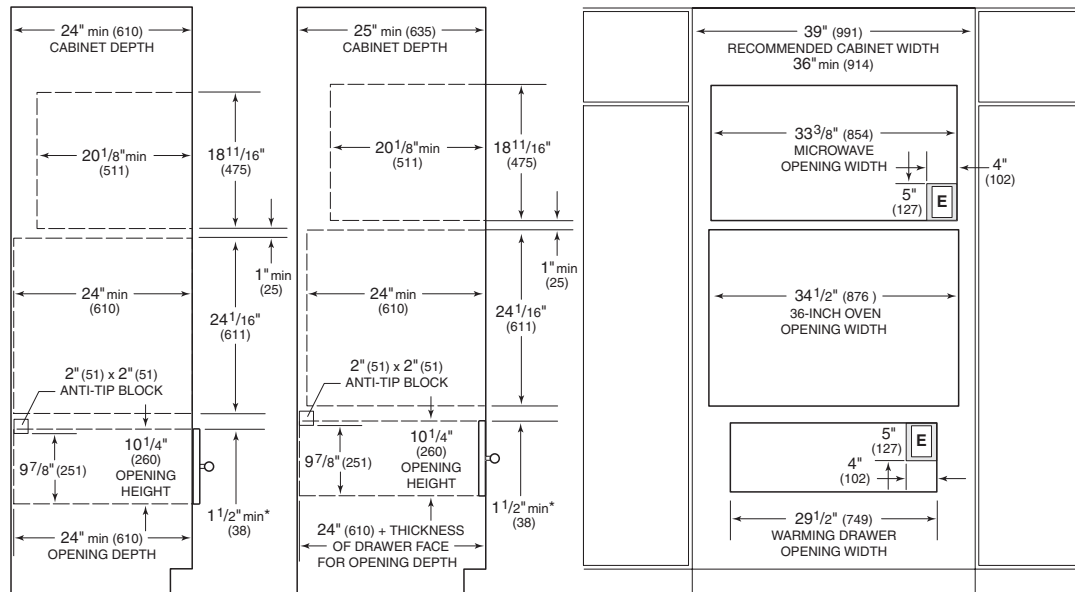
Refer to the installation instructions provided with each microwave trim kit for detailed specifications.

Dimensions will vary according to the specific installation.

INSTALLATION SPECIFICATIONS

Model MWC24 with 36" (914) Trim

Installation with 36" (914) built-in single oven and warming drawer with integrated drawer front



OVERLAY APPLICATION

INSET APPLICATION

NOTE: Refer to the 36" (914) built-in single oven specifications for electrical location.

*Dimension may increase depending on the size of the drawer front panel.

The width of the custom panel for the warming drawer with integrated drawer front will vary according to the specific installation, but the rough opening width will remain 29 1/2" (749).

INSTALLATION
OPTIONS

Model MWC24 with 36" (914) trim kit may be installed in combination with a 36" (914) built-in single oven and warming drawer with integrated drawer front. Refer to page 7 for installation specifications for the built-in oven.

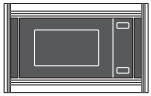
Keep in mind that the width of the custom panel for the warming drawer with integrated drawer front will vary according to the specific installation.

Refer to the installation instructions provided with each microwave trim kit for detailed specifications.

Dimensions will vary according to the specific installation.



Model MW24
Free-Standing



Model MW24
with 30\" (762) Trim

WOLF NON-CONVECTION MICROWAVE

What sort of microwave oven can you expect from a cooking company? This is the only non-convection microwave that deserves the Wolf name.

It's fast—1200 watts on high. Roomy—a full 2.0 cu ft (57 L). And it is a true cooking instrument with a vast range of advanced features including sensor cooking controlled from an interactive display.

The unit is black with optional trim available in the classic stainless steel finish.

With the trim in place, the microwave oven is identical in width to our 30\" (762) oven, so it can be easily mounted above the oven to offer an attractive combination look.

FEATURES

Built-in or free-standing non-convection microwave oven with 2.0 cu ft (57 L) capacity and 1200 watts of power

Classic stainless steel trim finish

Sensor cooking

Easy-to-operate control panel and programmable power options

Interactive display—99 minutes, 99 seconds

Warming feature

Menu label and food guide

Multi-language—English, French and Spanish

Removable turntable and support

Safety door latches—oven will not operate unless the door is closed

Oven light comes on when oven is operating or door is open

Tight door seals with one-touch door open pad

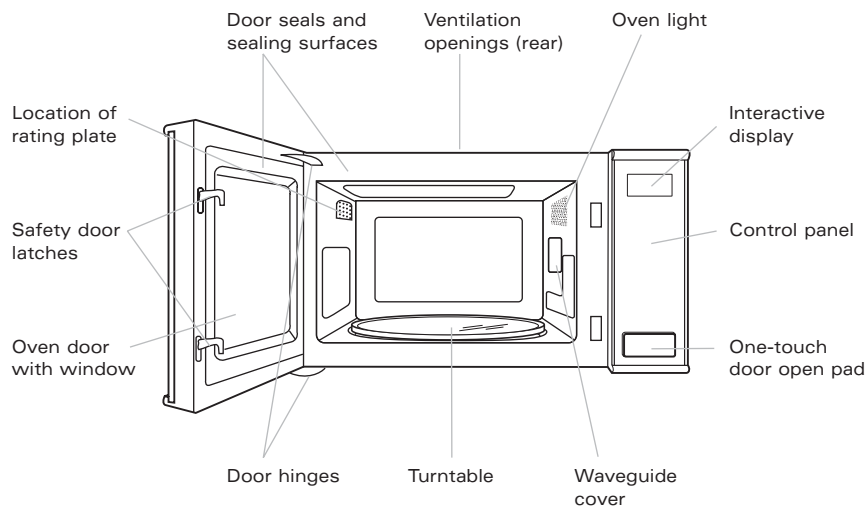
Rear ventilation openings

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

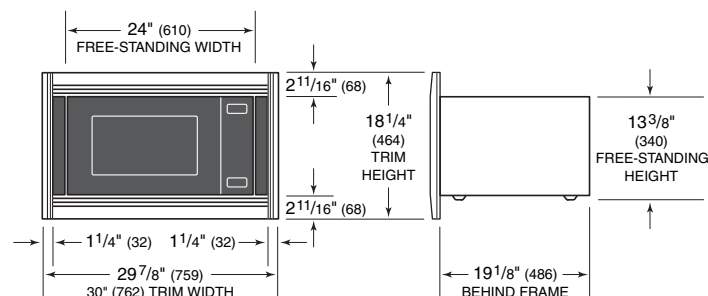
NON-CONVECTION MICROWAVE FEATURES

Model MW24



OVERALL DIMENSIONS

Model MW24 and Trim



TRIM OPTION

Model MW24

30" (762) Stainless Steel Trim
Classic MWTRIM30/S

The optional trim kit is ordered and shipped as a sales accessory. Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

Unit dimensions may vary to ±1/8" (3).

PLANNING INFORMATION

The Wolf non-convection microwave oven can be used free-standing or with optional 30" (762) trim, or can be built in to fit above a Wolf 30" (762) single oven and/or 30" (762) warming drawer with stainless steel drawer front.

IMPORTANT NOTE: In all instances, where the microwave oven is built in, you must use the trim kit to ensure proper ventilation.

The Wolf non-convection microwave oven with 30" (762) trim kit will overlap stiles and rails. The trim overlaps ¹³/₁₆" (21) on the bottom, ⁷/₁₆" (11) on the top and ¹³/₁₆" (30) on each side.

In a free-standing application, allow 2" (51) of airflow space on top, rear and both sides. A minimum 20" (508) cabinet depth is required.

ELECTRICAL REQUIREMENTS

The Wolf microwave oven requires a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within the reach of the power cord.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

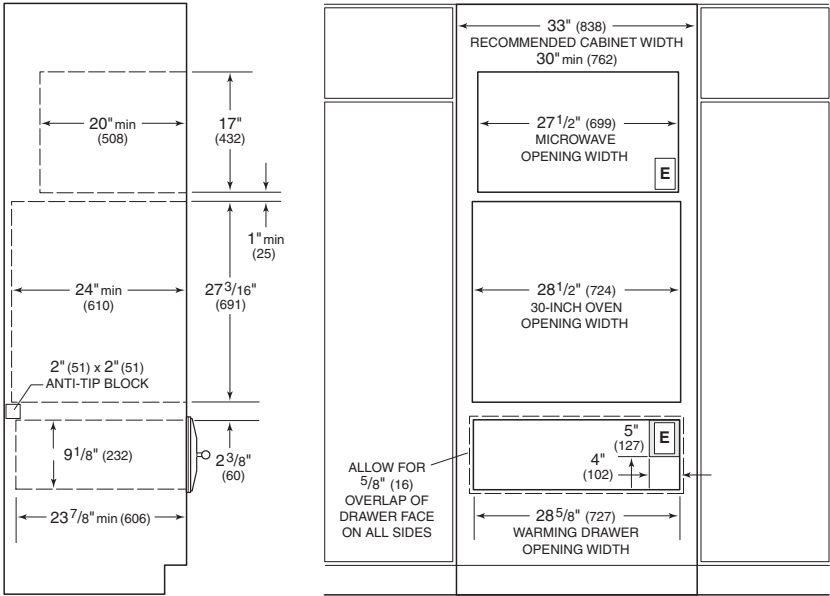
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.



INSTALLATION SPECIFICATIONS

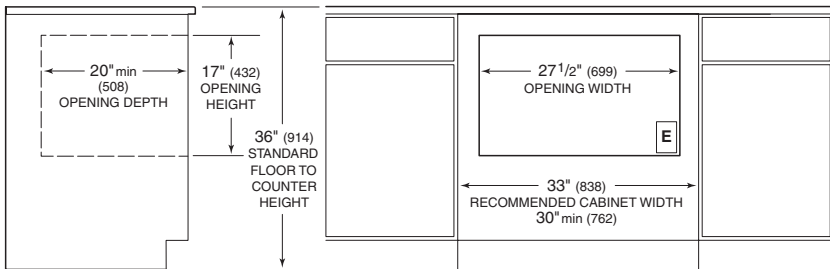
Model MW24 with 30" (762) Trim

Wall Application—installation with 30" (762) built-in single oven and warming drawer with stainless steel drawer front



NOTE: Refer to the built-in 30" (762) single oven specifications for electrical location.

Undercounter Installation



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

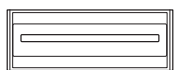
Model MW24
Non-Convection Microwave

Overall Width (free-standing)	24" (610)
Overall Width with 30" (762) trim	29 7/8" (759)
Overall Height (free-standing)	13 3/8" (340)
Overall Height with 30" (762) trim	18 1/4" (464)
Overall Depth	19 1/8" (486)
Interior Oven Cap	2.0 cu ft (57 L)
Interior Oven Dim (W x H x D)	17 3/8" x 10 1/2" x 18 5/8" (441 x 267 x 473)
Rec Cabinet Width	33" (838)
Min Cabinet Width	30" (762)
Min Base Support	125 lbs (57 kg)
Opening Width	27 1/2" (699)
Opening Height	17" (432)
Opening Depth	20" (508) min
Electrical Supply	120 V AC, 60 Hz 15 amp dedicated circuit
Power	1200 W
Power Cord	3' (.9 m) 3-prong
Shipping Weight	50 lbs (23 kg)

INSTALLATION OPTIONS

The Wolf non-convection microwave oven may be installed in combination with a 30" (762) single oven and 30" (762) warming drawer with stainless steel drawer front. Refer to page 6 for installation specifications for the 30" (762) single oven.

Refer to the installation instructions provided with the trim kit for detailed specifications. These instructions can also be found on our website, wolfappliance.com.



Model WWD30
with Stainless Steel
Drawer Front



Model WWD30
with Integrated
Drawer Front

WOLF WARMING DRAWER

Warming drawers have a clear mission in life—to take good care of good food until it's time for you to eat. Our superior air control helps keep moist foods moist and crisp foods crisp. In addition, Wolf warming drawers are among the most spacious on the market, so you will have little problem storing items.

There is a rack for stacking food, plus an optional set of six stainless steel containers with lids that divide the drawer into sections, keeping different dishes warm at the same time.

From a design perspective, you have four choices for the drawer front. Electronic controls are hidden regardless of your panel selection. Choose from the classic stainless steel look or the premium finishes of platinum or carbon stainless steel. Also available is the integrated drawer front, which allows for a custom wood panel. Wolf offers optional decorative handles for the integrated drawer front. Keep in mind, there are significant changes to the installation procedure if you plan on using the integrated drawer front.

FEATURES

Stainless steel drawer front and tubular handle available in classic, platinum and carbon finishes

Integrated drawer front allows for custom wood panel application

850-watt heating element

Hidden electronic touch control panel

Preset and variable temperature control

Preset automatic shut-off or extended operation in Sabbath Mode

Stainless steel interior

Rack for stacking food

Removable stainless steel drawer pan

Full-extension, ball bearing drawer glides

CSA certified for US and Canada

CSA approved for outdoor installations



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

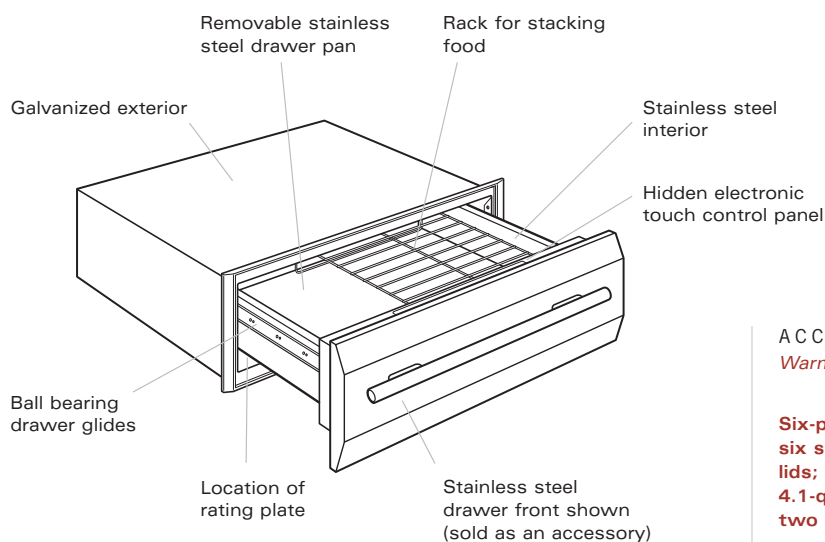
WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

WARMING DRAWER FEATURES

Model WWD30

(stainless steel drawer front shown)



ACCESSORIES

Warming Drawer

Six-piece container set—includes six stainless steel pans with lids; one 6.7-quart pan, one 4.1-quart pan, two 3-quart pans, two 1.8-quart pans and pan rack

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

PLANNING INFORMATION

The Wolf 30" (762) warming drawer is shipped without any decorative drawer front. You must order one of three stainless steel drawer fronts (tubular handle included) in classic, platinum or carbon finish, or the integrated front (no handle) for a custom wood application.

Specifications on the following pages provide overall dimensions, rough openings and installation options for Model WWD30 with stainless steel and integrated drawer fronts. Note that there are significant differences to the installation requirements for the integrated drawer front.

An anti-tip block must be installed to prevent the unit from tipping forward when the drawer is opened.

The base platform must be able to support 200 lbs (91 kg). This platform must be a minimum of 1" (25) above the toe kick to allow for the $\frac{5}{8}$ " (16) overlap of the warming drawer trim.

Model WWD30 may be installed below a Wolf built-in oven or an electric or gas cooktop, provided the warming drawer is fully enclosed, top and bottom. It may also be installed next to or above another Model WWD30. Dimensions will vary according to the specific installation.

STAINLESS STEEL DRAWER FRONT

Wolf recommends using a 33" (838) wide cabinet for the warming drawer with stainless steel drawer front. A minimum 30" (762) wide by 24" (610) deep cabinet is required.

INTEGRATED DRAWER FRONT

IMPORTANT NOTE: A minimum 33" (838) wide by 26" (660) deep cabinet is required for the warming drawer with integrated drawer front.

Model WWD30 with integrated drawer front can accommodate installations with a 30" (762) or 36" (914) cooktop. It may also be installed in combination with a 30" (762) single or double oven or a 36" (914) single oven. Dimensions will vary according to the specific installation.

Keep in mind that the width of the custom panel for the warming drawer with integrated drawer front will vary according to the specific installation. The opening width will remain 29 $\frac{1}{2}$ " (749) whether installed in combination with a 30" (762) or 36" (914) cooktop or oven.

The decorative wood drawer front panel must be a minimum of $\frac{5}{8}$ " (16) thick.

ELECTRICAL REQUIREMENTS

Model WWD30 requires a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 or 20 amp circuit breaker, and a grounded 3-prong receptacle should be located within reach of the power cord and flush with the back wall. Locate electrical within the shaded area shown in the installation illustrations on the following pages.

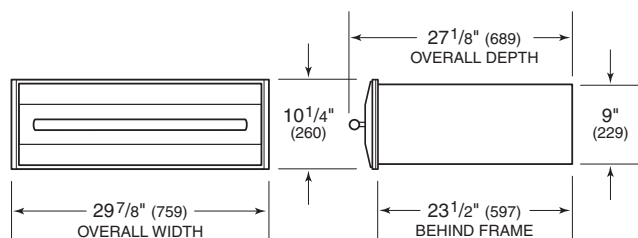
IMPORTANT NOTE: When installed outdoors, a ground fault circuit interrupter (GFCI) is required to reduce the risk of electrical shock.

ACCESSORIES

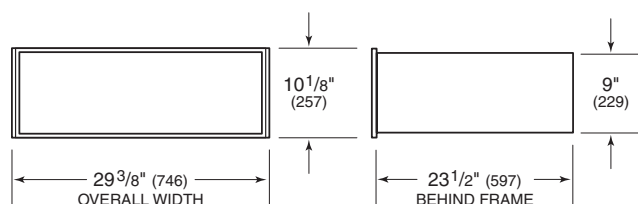
Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

OVERALL DIMENSIONS

Model WWD30 with Stainless Steel Drawer Front



Model WWD30 with Integrated Drawer Front



Dimensions in parentheses are in millimeters unless otherwise specified.

FRONT PANEL OPTIONS

Model WWD30

Classic Stainless	WWDFRONT/S
Platinum Stainless	WWDFRONT/P
Carbon Stainless	WWDFRONT/B
Integrated	WWDFRONT/I
(accepts wood panel)	

Optional drawer front panels are ordered and shipped as sales accessories. Stainless steel drawer front panels include matching tubular handle.



INSTALLATION SPECIFICATIONS

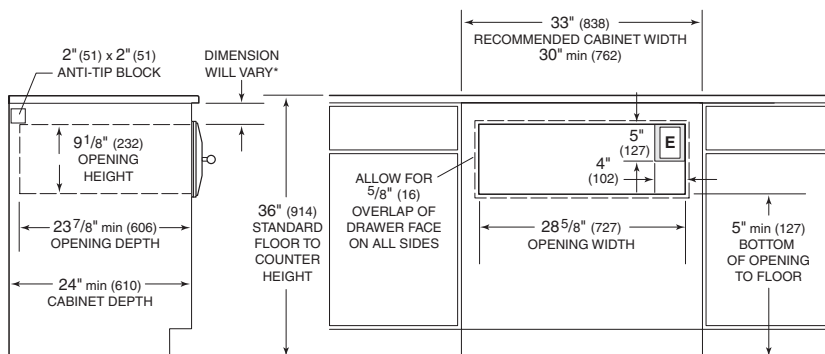
Model WWD30 with Stainless Steel Drawer Front
 Undercounter Installation

SPECIFICATIONS

Model WWD30 with
Stainless Steel Drawer Front

Overall Width	29⁷/₈" (759)
Overall Height	10¹/₄" (260)
Overall Depth (behind frame)	23¹/₁₆" (586)
Rec Cabinet Width	33" (838)
Min Cabinet Width	30" (762)
Min Cabinet Depth	24" (610)
Min Base Support	200 lbs (91 kg)
Opening Width	28¹/₂" (724)
Opening Height	9¹/₈" (232)
Opening Depth	23¹/₂" (597)
Electrical Supply	120 V AC, 60 Hz 15 or 20 amp circuit
Heating Element	850 W
Power Cord	3' (.9 m) 3-prong
Shipping Weight	75 lbs (34 kg)

Unit dimensions may vary to $\pm 1/8"$ (3).



*Allow enough room for placement of anti-tip block and drawer face overlap.

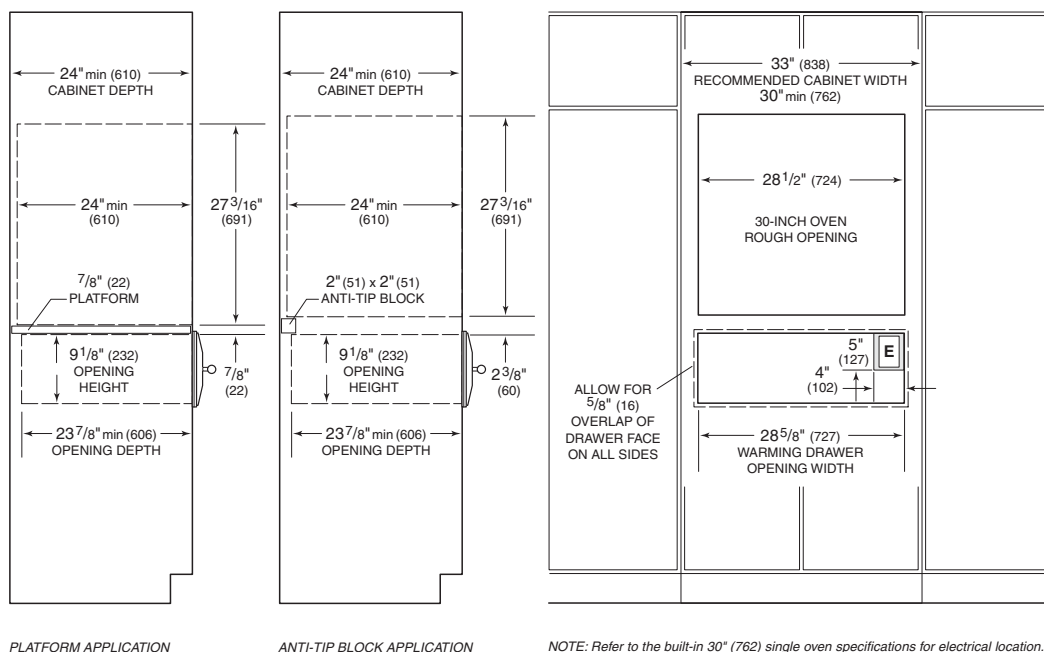
INSTALLATION
OPTIONS
Installation below 30" Built-In Single Oven

Model WWD30 with stainless steel drawer front may be installed above or below a Wolf 30" (762) single or double oven, or below an electric or gas cooktop, provided the warming drawer is fully enclosed, top and bottom, with a minimum base support of 200 lbs (91 kg). Refer to the built-in oven and cooktop sections for additional specifications. It may also be installed next to or above another Model WWD30.

Model WWD30 with stainless steel drawer front may be installed in combination with a 30" (762) single oven and microwave oven with 30" (762) trim. Refer to the illustrations on pages 37 and 39.

Refer to the installation instructions provided with the stainless steel drawer front for detailed specifications. These instructions can also be found on our website, wolfappliance.com.

Dimensions will vary according to the specific installation.



PLATFORM APPLICATION

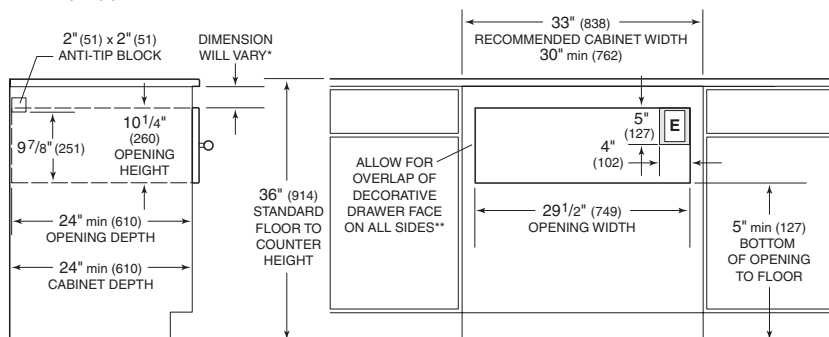
ANTI-TIP BLOCK APPLICATION

NOTE: Refer to the built-in 30" (762) single oven specifications for electrical location.

INSTALLATION SPECIFICATIONS

Model WWD30 with Integrated Drawer Front
Undercounter Installation

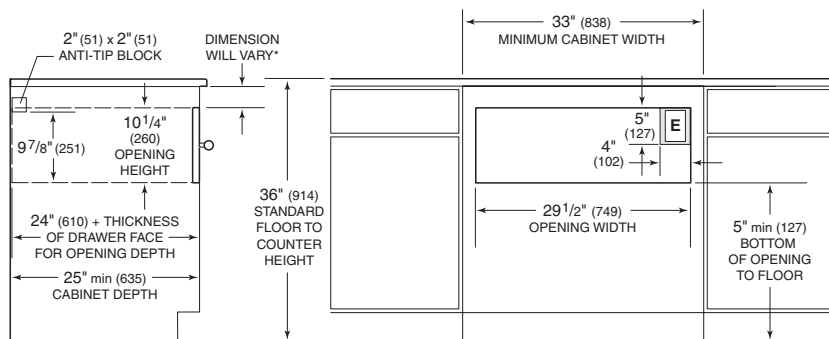
Overlay Application



*Allow enough room for placement of anti-tip block and drawer face overlap.

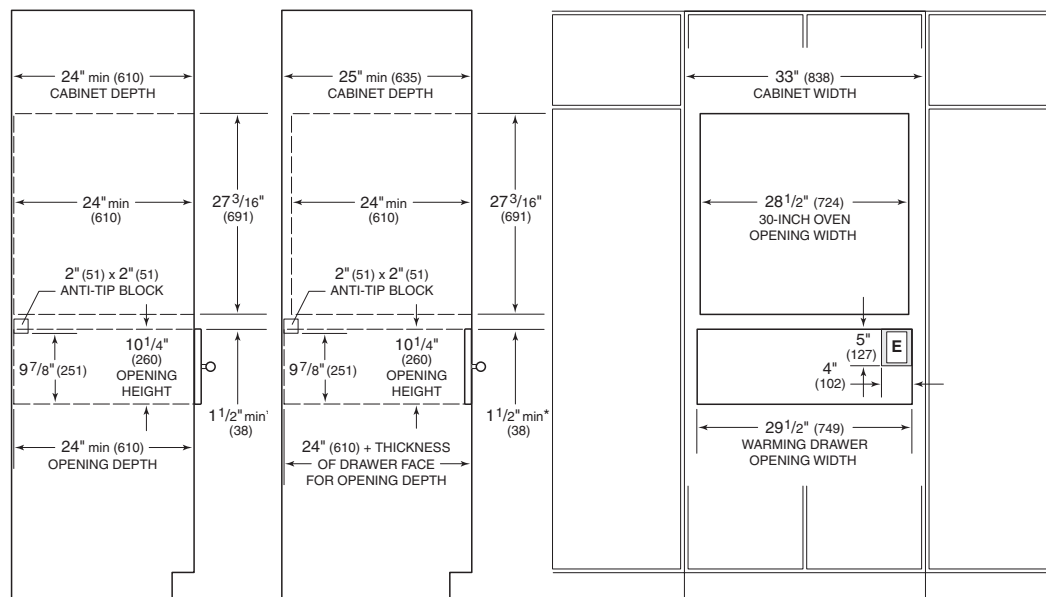
**Overlap of decorative drawer face will vary depending on the size of the custom panel.

Inset Application



*Allow enough room for placement of anti-tip block.

Installation below 30" Built-In Single Oven



OVERLAY APPLICATION

INSET APPLICATION

*Dimension may increase depending on the size of the drawer front panel.

NOTE: Refer to the built-in 30" (762) single oven specifications for electrical location.

SPECIFICATIONS

Model WWD30 with Integrated Drawer Front

Overall Width	29 ³ / ₈ " (746)
Overall Height	10 ¹ / ₈ " (257)
Overall Depth (behind frame)	23 ¹ / ₂ " (597)
Min Cabinet Width	33" (838)
Min Cabinet Depth	
Overlay	24" (610)
Inset	25" (610)
Min Base Support	200 lbs (91 kg)
Opening Width	29 ¹ / ₂ " (749)
Opening Height	10 ¹ / ₄ " (260)
Opening Depth*	24" (610)
Min Panel Size (W x H)	
Overlay	30" (762) x 10 ³ / ₈ " (264)
Inset	29 ³ / ₈ " (746) x 10 ¹ / ₈ " (257)
Min Panel Thickness	5/8" (16)
Electrical Supply	120 V AC, 60 Hz 15 or 20 amp circuit
Heating Element	850 W
Power Cord	3' (.9 m) 3-prong
Shipping Weight	75 lbs (34 kg)

*For inset application, add thickness of drawer face to opening depth.

Unit dimensions may vary to ±1/8" (3).

INSTALLATION
OPTIONS

Model WWD30 with integrated drawer front may be installed above or below any Wolf built-in oven, or below an electric or gas cooktop, provided the warming drawer is fully enclosed, top and bottom, with a minimum base support of 200 lbs (91 kg). Refer to the cooktop and oven sections for additional specifications. It may also be installed next to or above another Model WWD30.

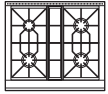
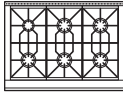
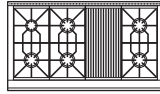
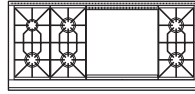
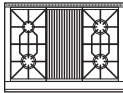
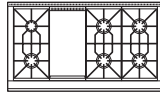
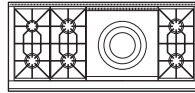
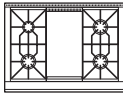
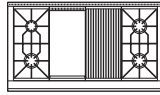
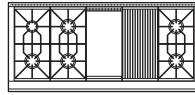
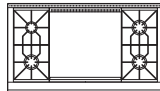
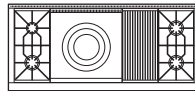
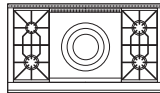
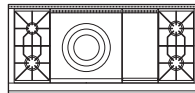
Model WWD30 with integrated drawer front may be installed in combination with a 30" (762) or 36" (914) single oven and microwave oven with 30" (762) or 36" (914) trim. Refer to page 37.

Refer to the installation instructions provided for detailed specifications. These instructions can also be found on our website, wolfappliance.com.

Dimensions in parentheses are in millimeters unless otherwise specified.



MODEL OPTIONS

Dual Fuel Ranges**DF304****DF366****DF486C****DF606DG****DF364C****DF486G****DF606F****DF364G****DF484CG****DF606CG****DF484DG****DF604CF****DF484F****DF604GF**

This appliance is certified by
Star-K to meet strict religious
regulations in conjunction with
specific instructions found on
www.star-k.org.

WOLF DUAL FUEL RANGES

With Wolf's dual fuel ranges you have state-of-the-art cooking expertise in any number of sizes to meet the discriminating consumers' precise needs. Patented features ensure this range stands out from the rest in performance and also beauty.

Wolf dual fuel ranges come in 30" (762), 36" (914), 48" (1219) and 60" (1524) widths. Combined with the top configuration options, the different configurations you can choose from are numerous. Model numbers indicate the top configurations: (C) charbroiler, (G) griddle, (DG) double griddle and (F) French Top. All Wolf dual fuel ranges come in the classic stainless steel finish.

The electric oven(s) feature the Wolf exclusive dual convection system that delivers even temperature and airflow throughout. Its combination of convection fans and heating elements give the user convenience and superior control over eight different cooking modes. These modes include bake, roast, broil, convection bake, convection roast, convection broil, convection and bake stone (with bake stone accessory).

Advanced standard features such as dual-stacked sealed burners, dual convection fans, cobalt blue porcelain oven interior, pivoting control panel, along with the Wolf exclusive infrared charbroiler, infrared griddle and French Top are all yours for the asking. The freedom to customize your dual fuel range will make you and your client look great.

COOKING MODES

Bake
Roast
Broil
Convection Bake
Convection Roast
Convection Broil
Convection
Bake Stone*

**Accessory required.*

FEATURES

Natural or LP gas rangetop with dual convection electric oven(s)

18" (457) oven on 48" (1219) range is single convection

Optional infrared charbroiler, infrared griddle and French Top configurations

Classic stainless steel exterior finish with island trim included

Distinctive red or black control knobs

Platinum bezels surround all knobs—chrome or brass bezels optional

Dual-stacked, sealed surface burners, all with simmer capabilities and automatic reignition at all settings

15,000 Btu/hr (4.4 kW) burners with 950 Btu/hr (.3 kW) delivered at simmer

9,200 Btu/hr (2.7 kW) burner with 325 Btu/hr (.1 kW) delivered at simmer and melt feature

Porcelain-coated cast iron continuous top grates

Pivoting hidden touch control panel

Eight cooking modes

Self-cleaning oven(s) with cobalt blue porcelain oven interior

Coaxial temperature-displaying oven selector knob

Proof mode for 18" (457) oven on 48" (1219) range

Temperature probe and dehydration feature

Three removable oven racks, six-level rack guide and full-extension bottom rack

Hidden bake element and recessed broil element

Triple-pane oven door window(s) and dual halogen lighting

Spring/damper door system on oven door(s)

Adjustable stainless steel legs in front and adjustable rear casters

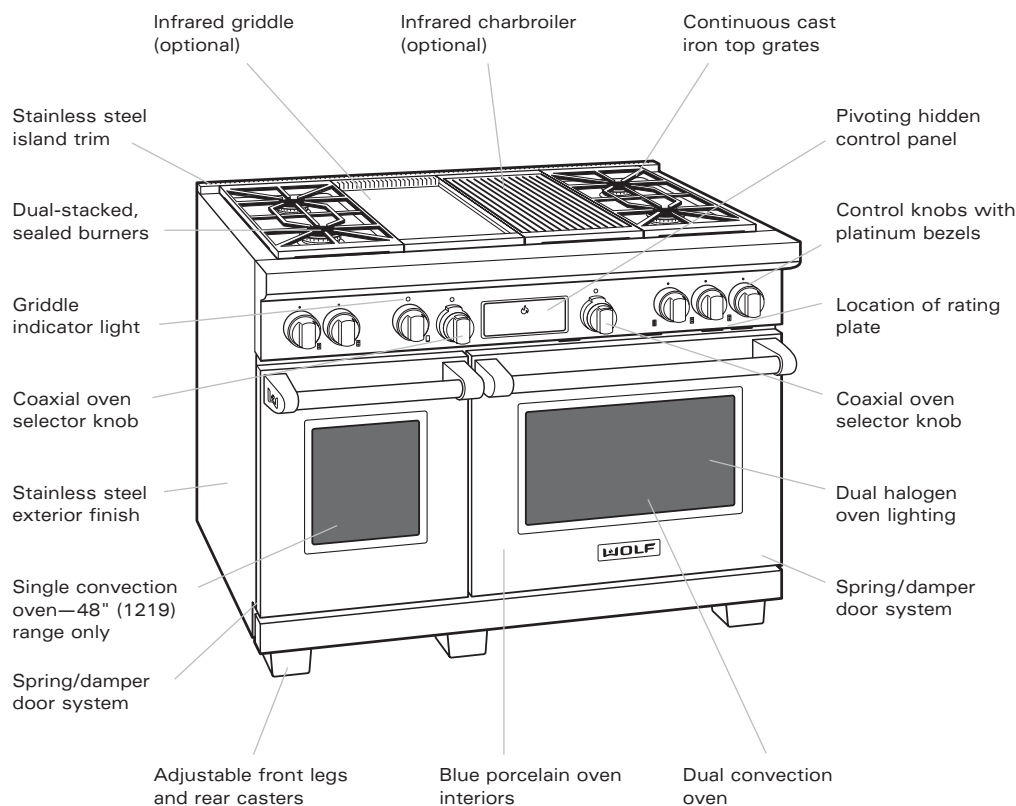
CSA certified for US and Canada

WOLF
WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

DUAL FUEL RANGE FEATURES

Model DF484CG shown



ACCESSORIES

Dual Fuel Ranges

5" (127) and 10" (254) classic stainless steel risers

20" (508) classic stainless steel riser with shelf

Red or black control knobs—must be ordered with the range

Chrome or brass bezels

One-piece wok grate and single burner grate

Porcelain-cast two-burner S-grate

Two-piece broiler pan and temperature probe

Additional oven racks

Hardwood cutting board—griddle models only

Bake stone accessory

Dehydration accessory

Front leg extension covers and rear leg caster covers

High altitude conversion kit

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

Dimensions in parentheses are in millimeters unless otherwise specified.



HIGH ALTITUDE

Wolf dual fuel ranges using natural gas function up to an altitude of 8,000' (2438 m) without any adjustment. Natural gas and LP gas installations from 8,000' (2438 m) to 11,000' (3353 m) need the high altitude kit. Contact your Wolf dealer for details.

PLANNING INFORMATION

Wolf dual fuel ranges come in 30" (762), 36" (914), 48" (1219) and 60" (1524) widths. Specifications on the following pages provide overall dimensions, finished rough opening dimensions and installation specifics for each size of dual fuel range. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf dual fuel range to avoid fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough opening dimensions. Refer to specifications on the following pages for your model.

It is recommended that you use a Wolf Pro ventilation hood or hood liner with the Wolf dual fuel range. Refer to pages 82–91 for Pro ventilation specifications.

ELECTRICAL | GAS REQUIREMENTS

Specifications on the following pages provide electrical and gas requirements for each size of dual fuel range.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your model.

Wolf dual fuel ranges are designed with a terminal block on the rear of the range. The terminal block allows for a 3-wire or 4-wire installation. For a 4-wire installation, the ground strap from the unit to the terminal block must be cut. Two concentric knockouts on the base of the unit are provided to allow a certified electrical contractor to wire the range directly to the electrical supply. The terminal block will also accept an appliance cord that is sized correctly for the voltage and amperage of your range.

Wolf dual fuel ranges are designed to operate on natural gas at 5" (12.5 mb) WC (water column) pressure or LP (propane) gas at 10" (25 mb) WC pressure. The minimum line pressure for natural gas is 7" (17.5 mb) WC and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC; .5 psi (3.5 kPa).

Wolf recommends the use of a 1/2" (13) I.D. commercial-type flex hose; this is the minimum size that may be used. All plumbing to the flex hose **must** be 3/4" (19) minimum I.D. pipe.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

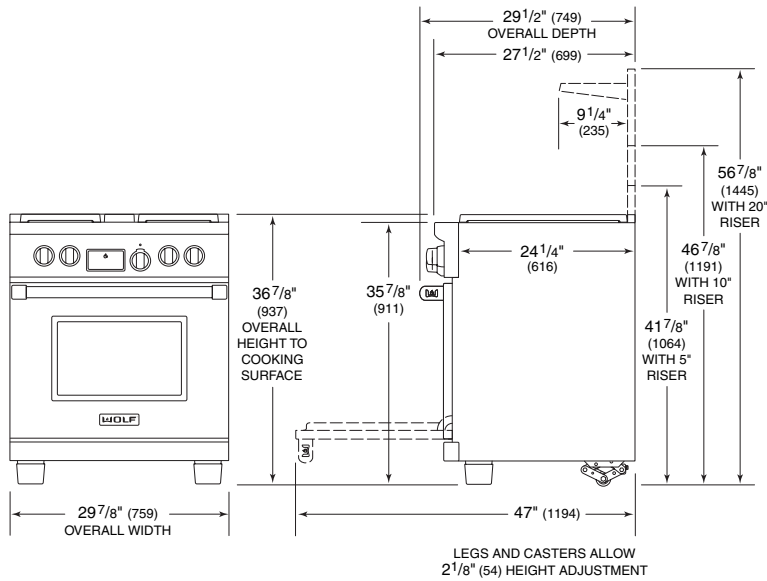
BURNER RATING

Dual Fuel Ranges

Surface Burners	15,000 Btu/hr (4.4 kW) with 950 Btu/hr (.3 kW) delivered at simmer (1) 9,200 Btu/hr (2.7 kW) with 325 Btu/hr (.1 kW) delivered at simmer
Infrared Charbroiler	16,000 Btu/hr (4.7 kW)
Infrared Griddle	
Natural Gas	15,000 Btu/hr (4.4 kW)
LP Gas	13,000 Btu/hr (3.8 kW)
Infrared Double Griddle	
Natural Gas	(2) 15,000 Btu/hr (4.4 kW)
LP Gas	(2) 13,000 Btu/hr (3.8 kW)
French Top	15,000 Btu/hr (4.4 kW)

Refer to the specific model requirements for risers in non-island installations.

OVERALL DIMENSIONS
30" (762) Dual Fuel Range



Unit dimensions may vary to $\pm 1/8$ " (3).

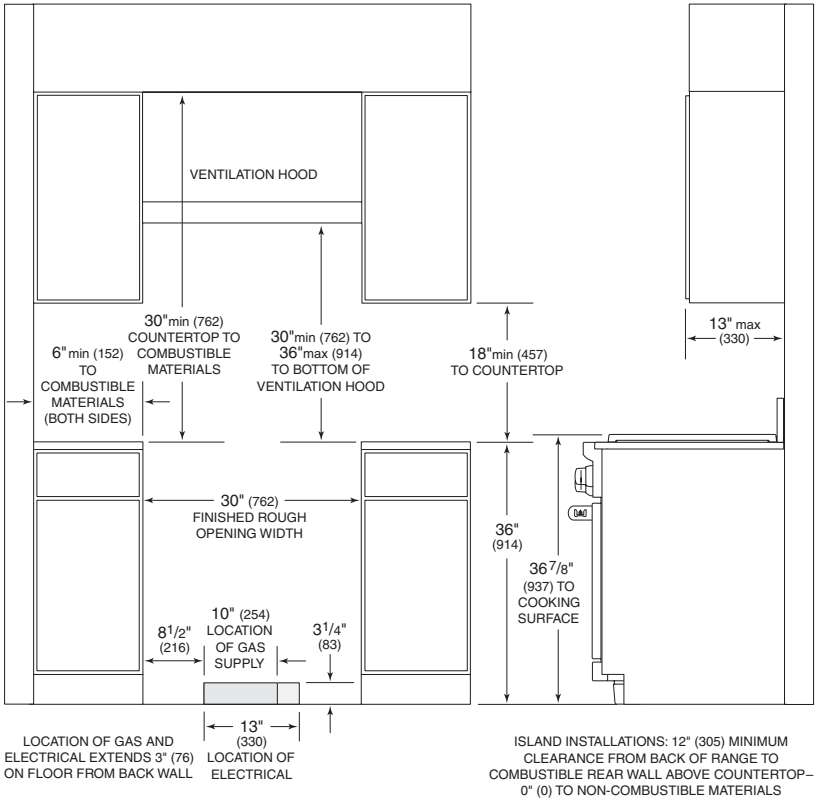
SPECIFICATIONS

30" (762) Dual Fuel Range

Overall Width	29 7/8" (759)
Overall Height (to cooking surface)	36 7/8" (937)
Overall Depth	29 1/2" (749)
Usable Oven Interior Capacity*	2.7 cu ft (76 L)
Interior Dimensions (W x H x D)	21 1/2" x 16 1/2" x 16 3/8" (546 x 419 x 416)
Opening Width	30" (762)
Electrical Supply	240/208 V AC, 60 Hz 30 amp dedicated circuit
Electrical Rating	5.2 kW at 240 V 4.5 kW at 208 V
Total Amps	21.7
Shipping Weight	325 lbs (147 kg)

*Oven capacity is calculated using new AHAM standards (AHAM OV-1-2005); the size of the oven cavity has not physically changed.

INSTALLATION SPECIFICATIONS
30" (762) Dual Fuel Range



MODEL OPTIONS

30" (762) Dual Fuel Range

Four Surface
Burners DF304

Natural gas model listed;
for LP gas add (-LP) to the
model number.

INSTALLATION

Refer to installation
instructions shipped with
each Wolf product for
detailed specifications.



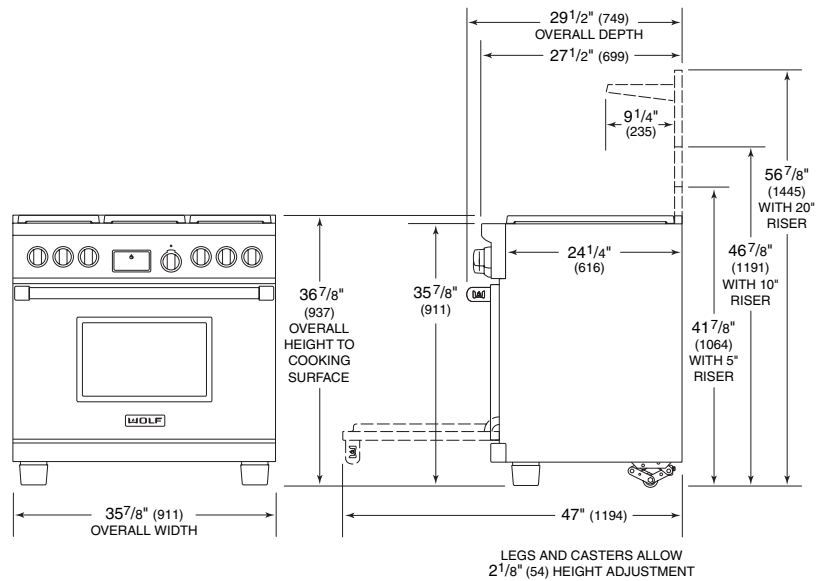
OVERALL DIMENSIONS

36" (914) Dual Fuel Range

SPECIFICATIONS

36" (914) Dual Fuel Range

Overall Width	35 ⁷ / ₈ " (911)
Overall Height (to cooking surface)	36 ⁷ / ₈ " (937)
Overall Depth	29 ¹ / ₂ " (749)
Usable Oven Interior Capacity (per oven)*	3.4 cu ft (96 L)
Interior Dimensions (W x H x D)	26 ¹ / ₂ " x 16 ¹ / ₂ " x 16 ³ / ₈ " (673 x 419 x 416)
Opening Width	36" (914)
Electrical Supply	240/208 V AC, 60 Hz 30 amp dedicated circuit
Electrical Rating	5.2 kW at 240 V 4.5 kW at 208 V
Total Amps	21.7
Shipping Weight	445-470 lbs (202-213 kg)



*Oven capacity is calculated using new AHAM standards (AHAM OV-1-2005); the size of the oven cavity has not physically changed.

Unit dimensions may vary to $\pm 1/8$ " (3).

MODEL OPTIONS

36" (914) Dual Fuel Range

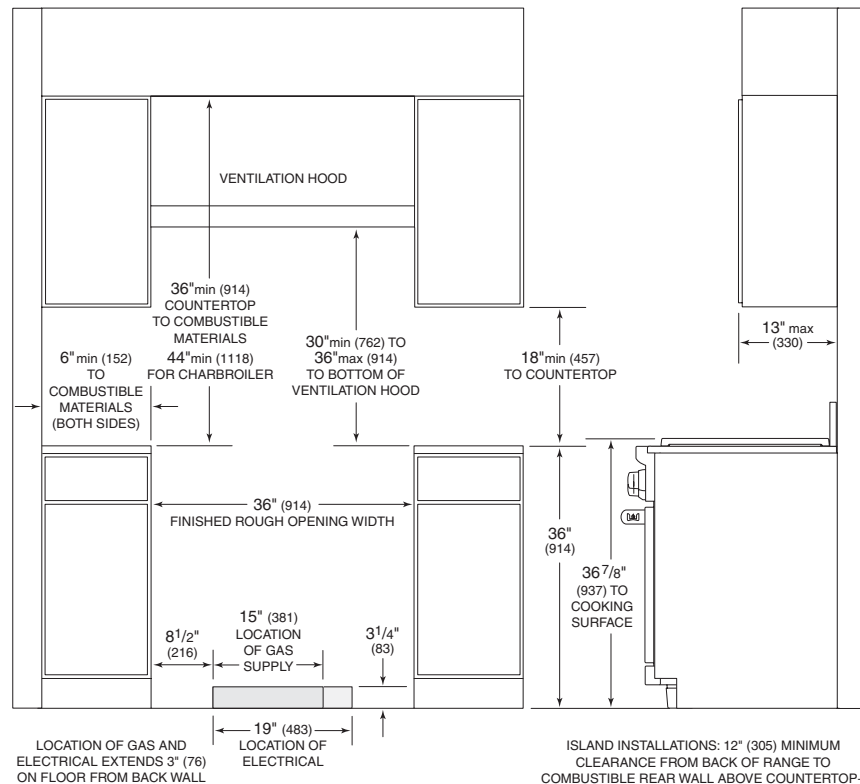
Six Surface Burners	DF366
Four Surface Burners	
Charbroiler	DF364C
Griddle	DF364G

Natural gas models listed;
for LP gas add (-LP) to the
model number.

IMPORTANT NOTE: A
minimum 10" (254) riser is
required when installing a
36" (914) dual fuel range
with a charbroiler or griddle
against a combustible
surface.

INSTALLATION SPECIFICATIONS

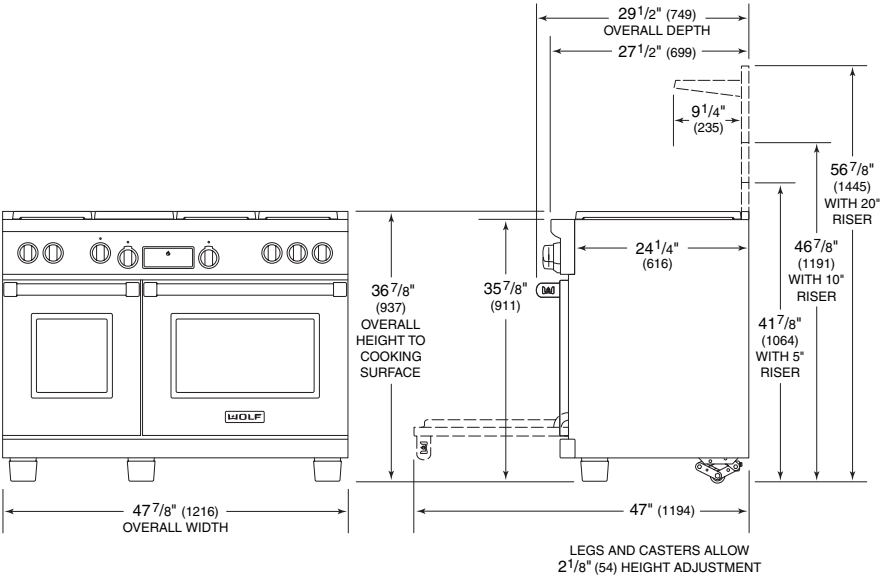
36" (914) Dual Fuel Range



INSTALLATION

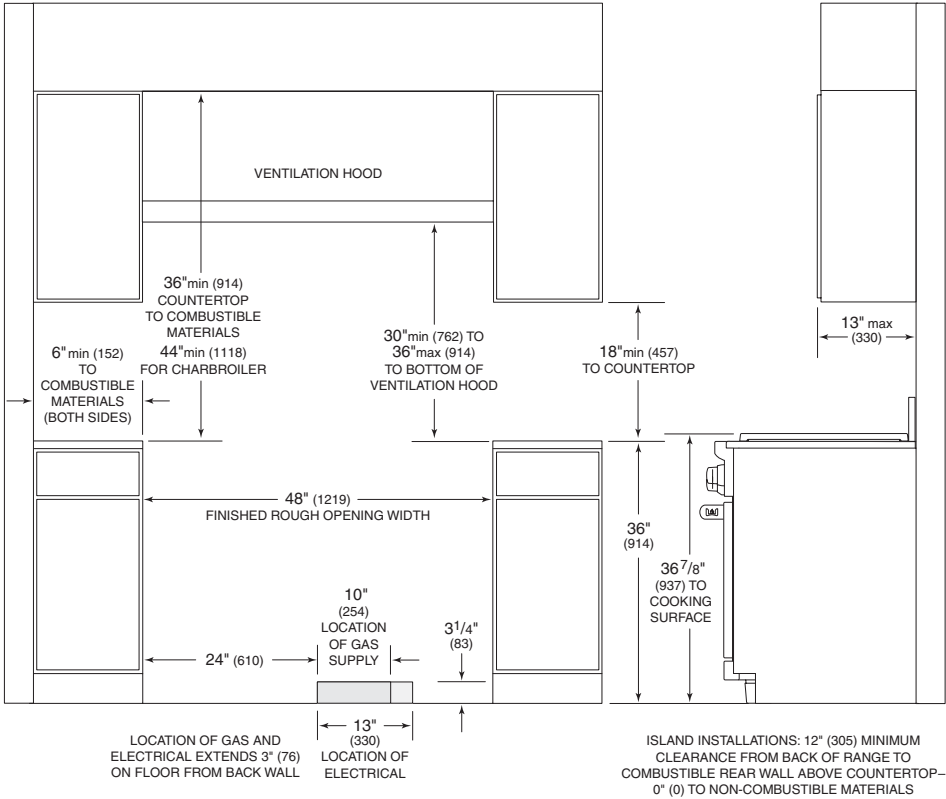
Refer to installation
instructions shipped with
each Wolf product for
detailed specifications.

OVERALL DIMENSIONS
48" (1219) Dual Fuel Range



Unit dimensions may vary to $\pm 1/8$ " (3).

INSTALLATION SPECIFICATIONS
48" (1219) Dual Fuel Range



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

48" (1219) Dual Fuel Range

Overall Width	47 7/8" (1216)
Overall Height (to cooking surface)	36 7/8" (937)
Overall Depth	29 1/2" (749)
Large Oven Usable Interior Capacity*	2.7 cu ft (76 L)
Interior Dimensions (W x H x D)	21 1/2" x 16 1/2" x 16 3/8" (546 x 419 x 416)
Small Oven Usable Interior Capacity*	1.5 cu ft (42 L)
Interior Dimensions (W x H x D)	11 5/8" x 16 1/2" x 16 3/8" (295 x 419 x 416)
Opening Width	48" (1219)
Electrical Supply	240/208 V AC, 60 Hz 50 amp dedicated circuit
Electrical Rating	10.2 kW at 240 V 8.8 kW at 208 V
Total Amps	42.5
Shipping Weight	665-750 lbs (302-340 kg)

*Oven capacity is calculated using new AHAM standards (AHAM OV-1-2005); the size of the oven cavity has not physically changed.

MODEL OPTIONS

48" (1219) Dual Fuel Range

Six Surface Burners

Charbroiler	DF486C
Griddle	DF486G

Four Surface Burners

Charbroiler and Griddle	DF484CG
Double Griddle	DF484DG
French Top	DF484F

Natural gas models listed; for LP gas add (-LP) to the model number.

IMPORTANT NOTE: A minimum 10" (254) riser is required for all 48" (1219) dual fuel range models installed against a combustible surface.



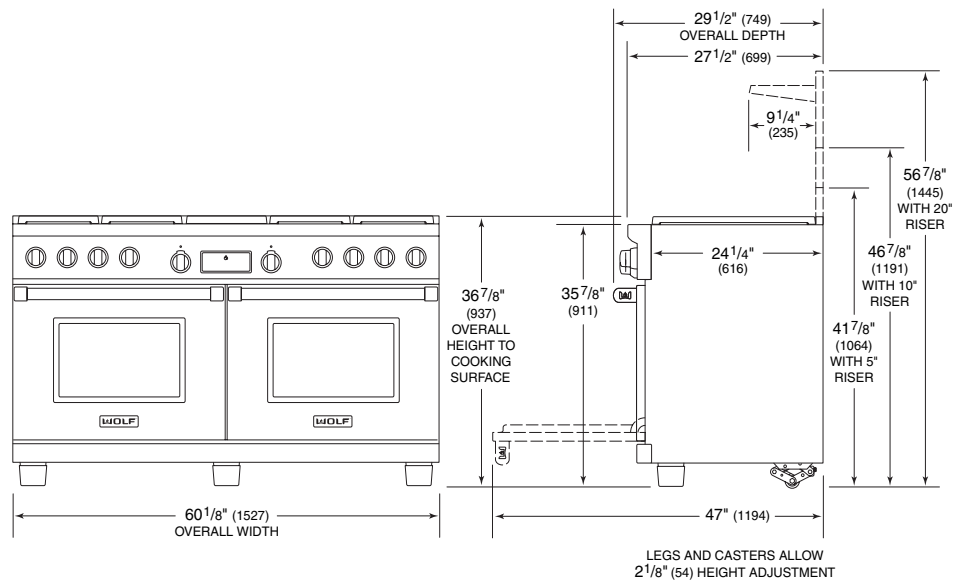
OVERALL DIMENSIONS

60" (1524) Dual Fuel Range

SPECIFICATIONS

60" (1524) Dual Fuel Range

Overall Width	60 ¹ / ₈ " (1527)
Overall Height (to cooking surface)	36 ⁷ / ₈ " (937)
Overall Depth	29 ¹ / ₂ " (749)
Usable Oven Interior Capacity (per oven)*	2.7 cu ft (76 L)
Interior Dimensions (W x H x D)	21 ¹ / ₂ " x 16 ¹ / ₂ " x 16 ³ / ₈ " (546 x 419 x 416) each
Opening Width	60 ¹ / ₄ " (1530)
Electrical Supply	240/208 V AC, 60 Hz 50 amp dedicated circuit
Electrical Rating	10.2 kW at 240 V 8.8 kW at 208 V
Total Amps	42.5
Shipping Weight	875-950 lbs (397-431 kg)



*Oven capacity is calculated using new AHAM standards (AHAM OV-1-2005); the size of the oven cavity has not physically changed.

Unit dimensions may vary to $\pm 1/8$ " (3).

MODEL OPTIONS

60" (1524) Dual Fuel Range

Six Surface Burners

Double Griddle	DF606DG
French Top	DF606F
Charbroiler and Griddle	DF606CG

Four Surface Burners

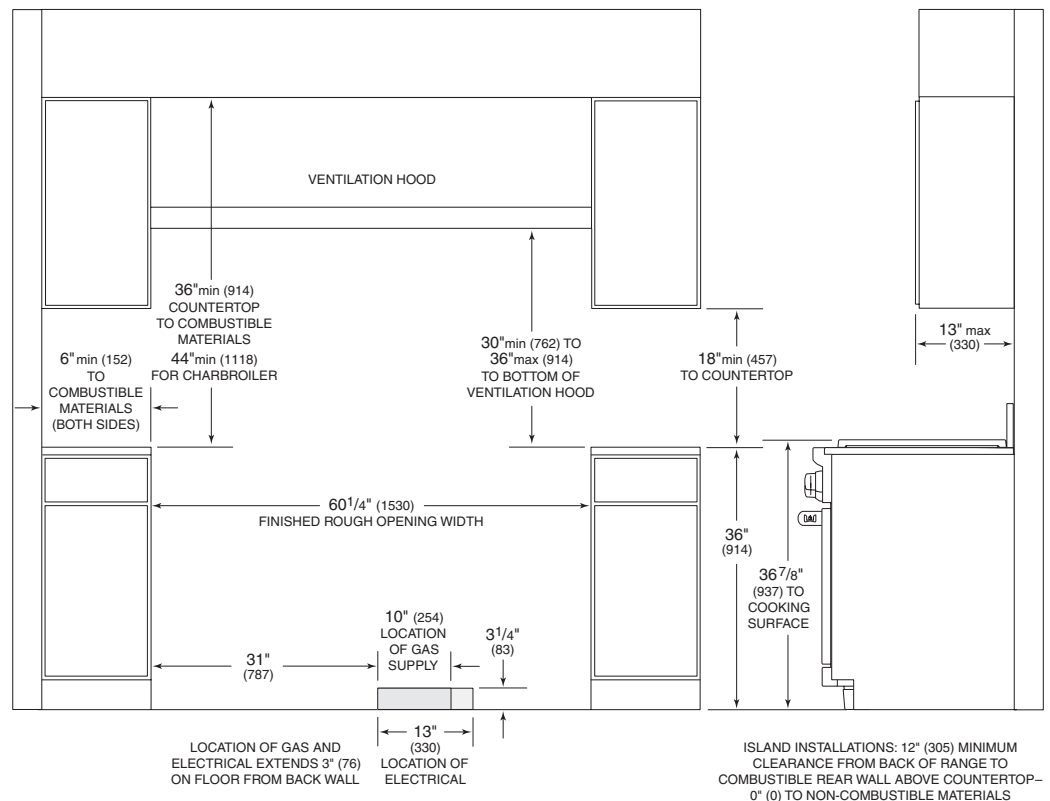
Charbroiler and French Top	DF604CF
Griddle and French Top	DF604GF

Natural gas models listed; for LP gas add (-LP) to the model number.

IMPORTANT NOTE: A minimum 10" (254) riser is required for all 60" (1524) dual fuel range models installed against a combustible surface.

INSTALLATION SPECIFICATIONS

60" (1524) Dual Fuel Range



INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

WOLF SEALED BURNER RANGETOPS

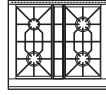
There's a good reason why professional chefs choose gas cooking; control. The patented, dual-stacked sealed gas burners of our new sealed burner rangetop take control to a new level. Two levels, really. The upper-tier burner delivers maximum heat transfer at higher settings; the lower-tier continuous flame ably handles the subtleties of simmering and melting.

Patented features along with the Wolf exclusive infrared charbroiler, infrared griddle and French Top ensure this rangetop stands out from the rest in performance and also beauty.

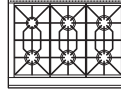
Wolf sealed burner rangetops come in 30" (762), 36" (914) and 48" (1219) widths and are available in natural or LP gas, with your choice of several top configurations. Model numbers indicate the rangetop features; (C) charbroiler, (G) griddle, (DG) double griddle and (F) French Top. The model number followed by (-LP) denotes an LP gas model. All Wolf sealed burner rangetops come in the classic stainless steel finish.

NEW

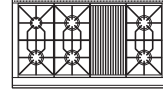
MODEL OPTIONS

Sealed Burner Rangetops

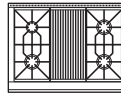
SRT304



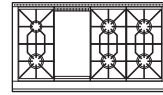
SRT366



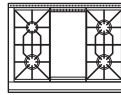
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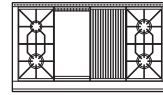
SRT364C



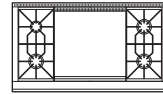
SRT486G



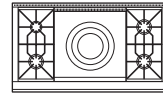
SRT364G



SRT484CG



SRT484DG



SRT484F



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.



FEATURES

Natural or LP gas models

Classic stainless steel exterior finish with island trim

Optional infrared charbroiler, infrared griddle, double griddle and French Top configurations

Distinctive red control knobs—optional black knobs available at no cost

Platinum bezels surround all knobs—chrome or brass bezels optional

Dual-stacked, sealed surface burners, all with simmer capabilities and automatic reignition at all settings

15,000 Btu/hr (4.4 kW) burners with 950 Btu/hr (.3 kW) delivered at simmer

9,200 Btu/hr (2.7 kW) burner with 325 Btu/hr (.1 kW) delivered at simmer and melt feature

Porcelain-coated cast iron continuous top grates

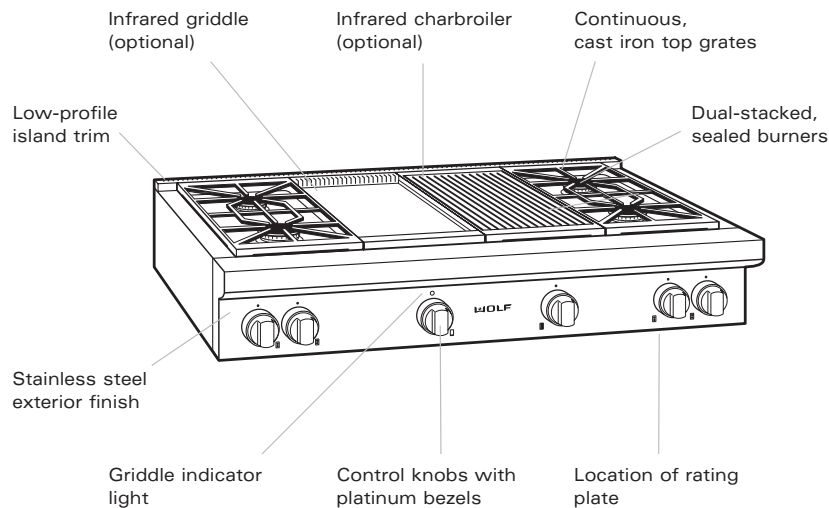
CSA certified for US and Canada

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

SEALED BURNER RANGETOP FEATURES

Model SRT484CG shown



ACCESSORIES

Sealed Burner Rangetops

5" (127) and 10" (254) classic stainless steel risers

20" (508) classic stainless steel riser with shelf

Black control knobs—one set available at no cost

Chrome or brass bezels

One-piece wok grate and single burner grate

Porcelain-cast two-burner S-grate

SRT/Downdraft trim kit—Models SRT304 and SRT366 only

Hardwood cutting board—griddle models only

High altitude conversion kit

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

PLANNING INFORMATION

Wolf sealed burner rangetops come in 30" (762), 36" (914) and 48" (1219) widths. Specifications on the following pages provide overall dimensions, finished rough opening dimensions and installation specifics for each size of sealed burner rangetop. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf sealed burner rangetop to avoid fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough opening dimensions. Refer to specifications on the following pages for your model.

It is recommended that you use a Wolf Pro ventilation hood or hood liner with the Wolf sealed burner rangetop. Refer to pages 82–91 for Pro ventilation specifications. A downdraft can be used with Models SRT304 and SRT366. An accessory trim kit is necessary for this installation. Contact your Wolf dealer for details.

ELECTRICAL | GAS REQUIREMENTS

Specifications on the following pages provide electrical and gas requirements for each size of sealed burner rangetop.

The Wolf sealed burner rangetop requires a 110/120 V AC, 50/60 Hz electrical supply to operate the electronic ignition system. The power supply cord is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Wolf sealed burner rangetop are designed to operate on natural gas at 5" (12.5 mb) WC (water column) pressure or LP (propane) gas at 10" (25 mb) WC pressure. The minimum line pressure for natural gas is 7" (17.5 mb) WC and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC; .5 psi (3.5 kPa).

If local codes permit, a certified, 3' (.9 m) long, 1/2" or 3/4" ID flexible metal appliance connector is recommended for connecting the rangetop to the gas supply line.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the rangetop in an accessible location.

The platform for the rangetop must be 3/4" (19) thick and include a cut-out at the right rear for gas supply and electrical connections.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your model.

You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

HIGH ALTITUDE

Wolf sealed burner rangetops using natural gas function up to an altitude of 8,000' (2438 m) without any adjustment. Natural gas and LP gas installations from 8,000' (2438 m) to 11,000' (3353 m) need the high altitude kit. Contact your Wolf dealer for details.

BURNER RATING

Sealed Burner Rangetops

Surface Burners	15,000 Btu/hr (4.4 kW) with 950 Btu/hr (.3 kW) delivered at simmer (1) 9,200 Btu/hr (2.7 kW) with 325 Btu/hr (.1 kW) delivered at simmer
Infrared Charbroiler	16,000 Btu/hr (4.7 kW)
Infrared Griddle	
Natural Gas	15,000 Btu/hr (4.4 kW)
LP Gas	13,000 Btu/hr (3.8 kW)
Infrared Double Griddle	
Natural Gas	(2) 15,000 Btu/hr (4.4 kW)
LP Gas	(2) 13,000 Btu/hr (3.8 kW)
French Top	15,000 Btu/hr (4.4 kW)

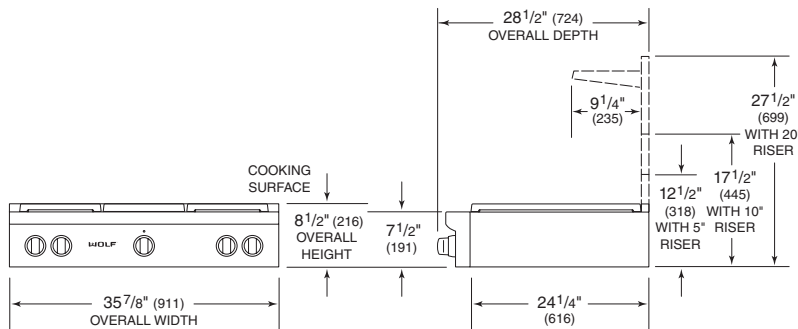
Refer to the specific model requirements for risers in non-island installations.

Dimensions in parentheses are in millimeters unless otherwise specified.



OVERALL DIMENSIONS

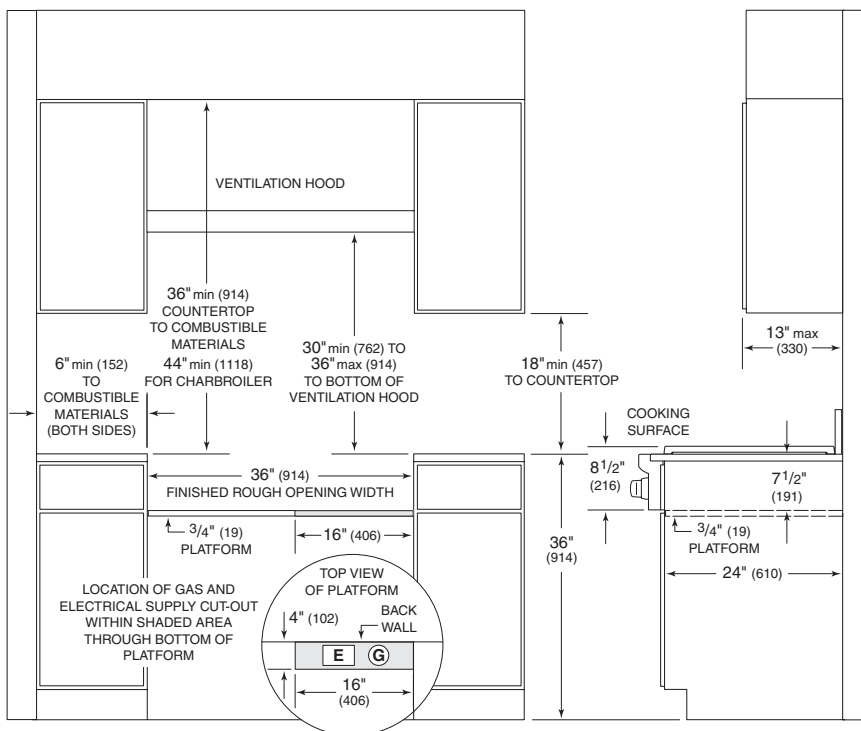
36" (914) Sealed Burner Rangetop



Unit dimensions may vary to $\pm 1/8"$ (3).

INSTALLATION SPECIFICATIONS

36" (914) Sealed Burner Rangetop



ISLAND INSTALLATIONS: 12" (305) MINIMUM
CLEARANCE FROM BACK OF RANGETOP TO
COMBUSTIBLE REAR WALL ABOVE COUNTERTOP-
0" (0) TO NON-COMBUSTIBLE MATERIALS

SPECIFICATIONS

36" (914) Sealed Burner Rangetop

Overall Width	35 7/8" (911)
Overall Height (to cooking surface)	8 1/2" (216)
Overall Depth	28 1/2" (724)
Opening Width	36" (914)
Opening Height (platform to countertop)	7 1/2" (191)
Opening Depth	24" (1219)
Electrical Supply	110/120 V AC 50/60 Hz, 15 amp dedicated circuit
Power Cord	6' (1.8 m) 3-prong
Shipping Weight	190-220 lbs (86-100 kg)

MODEL OPTIONS

36" (914) Sealed Burner Rangetops

Six Surface Burners **SRT366**

Four Surface Burners

Charbroiler **SRT364C**

Griddle **SRT364G**

Natural gas models listed;
for LP gas add (-LP) to the
model number.

IMPORTANT NOTE: A minimum 5" (127) riser is required when installing Model SRT366 against a combustible surface. A minimum 10" (254) riser is required for charbroiler (C) or griddle (G) models installed against a combustible surface.

Dimensions in parentheses are in millimeters unless otherwise specified.

WOLF GAS RANGES

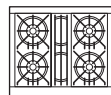
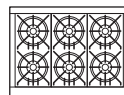
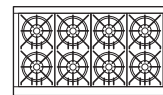
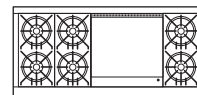
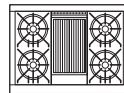
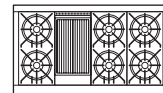
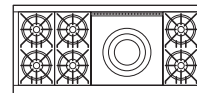
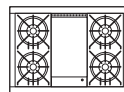
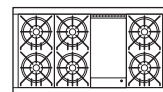
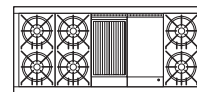
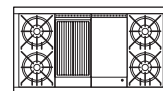
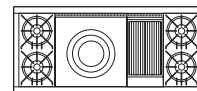
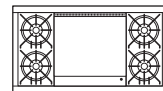
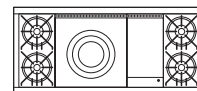
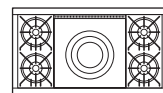
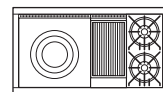
If it looks as if it could be in a restaurant kitchen, well, that's natural. That's precisely where Wolf has spent the past seven decades, perfecting the form, function and sheer durability of our stainless steel gas ranges.

Wolf gas ranges come in 30" (762), 36" (914), 48" (1219) and 60" (1524) widths, and combined with the range top options, the different configurations you can choose from are numerous. Model numbers indicate the range top features: (C) charbroiler, (G) griddle, (DG) double griddle and (F) French Top.

Advanced standard features such as an infrared oven broiler, convection baking, dual burners, along with the Wolf exclusive infrared charbroiler, infrared griddle and French Top are all yours for the asking. The freedom to customize your gas range will make you and your client look great.

All Wolf gas ranges come in the classic stainless steel finish and are shipped with the distinctive red control knobs. Contact your Wolf dealer for optional black knobs available at no cost.

TOP CONFIGURATIONS

Gas Ranges**R304****R366****R488****R606DG****R364C****R486C****R606F****R364G****R486G****R606CG****R484CG****R604CF****R484DG****R604GF****R484F****R482CF**

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.



WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

FEATURES

Natural or LP gas models

Fits standard 24" (610) deep cabinets with zero clearance for easy installation

Optional infrared charbroiler, infrared griddle and French Top configurations

Classic stainless steel exterior finish

Dual brass burners with automatic reignition at all settings, 500 Btu/hr (.1 kW) simmer to 16,000 Btu/hr (4.7 kW) high

Porcelain-coated cast iron top grates

Large red control knobs with four position settings and chrome bezels—optional black knobs available

Large-capacity convection oven(s) with infrared broiler, porcelain interior, three adjustable racks, lights and door window

18" (457) oven with porcelain interior, two adjustable racks, lights and door window on 48" (1219) range

Spring/damper door system on oven door(s)

Stainless steel drip tray on ball bearing slides

Adjustable 3" (76) stainless steel legs in front and rear casters

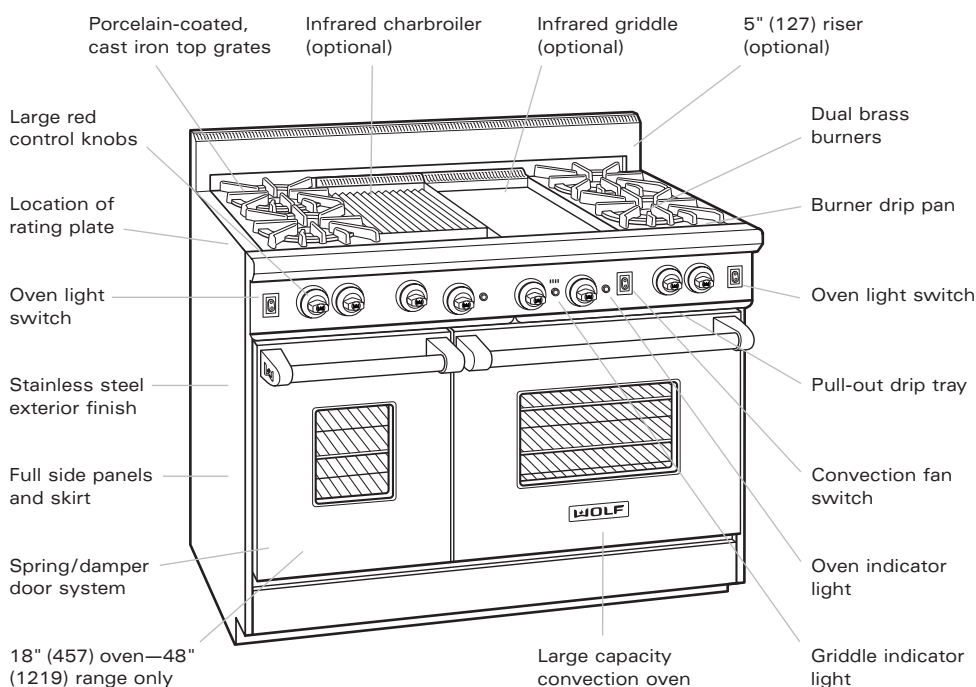
Full side panels and skirt

High altitude conversion kit available

CSA certified for US and Canada

GAS RANGE FEATURES

Model R484CG shown with 5" (127) riser



ACCESSORIES

Gas Ranges

5" (127) and 10" (254) classic stainless steel risers

20" (508) classic stainless steel riser with shelf

Classic stainless steel island trim

Black control knobs—available at no cost

Porcelain-coated, cast iron wok grate

Porcelain-coated, cast iron two-burner S-grate

Hardwood cutting board—griddle models only

Additional oven racks

High altitude conversion kit

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

PLANNING INFORMATION

Wolf gas ranges come in 30" (762), 36" (914), 48" (1219) and 60" (1524) widths. Specifications on the following pages provide overall dimensions, finished rough opening dimensions and installation specifics for each size of gas range. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf gas range to avoid fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough opening dimensions. Refer to specifications on the following pages for your model.

It is recommended that you use a Wolf Pro ventilation hood or hood liner with the Wolf gas range. Refer to pages 82–91 for Pro ventilation specifications.

ELECTRICAL | GAS REQUIREMENTS

The Wolf gas range requires a 110/120 V AC, 50/60 Hz electrical supply to operate the electronic ignition system. The power supply cord is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your model.

Wolf gas ranges are designed to operate on natural gas at 5" (12.5 mb) WC (water column) pressure or LP (propane) gas at 10" (25 mb) WC pressure. The minimum line pressure for natural gas is 7" (17.5 mb) WC and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC; .5 psi (3.5 kPa).

Wolf recommends the use of a 1/2" (13) I.D. commercial-type flex hose; this is the minimum size that may be used. All plumbing to the flex hose **must** be 3/4" (19) minimum I.D. pipe.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

HIGH ALTITUDE

The Wolf gas range functions up to 6,000' (1828 m) in altitude without any adjustment. If the installation is above 6,000' (1828 m), contact your Wolf dealer.



BURNER RATING

Gas Ranges

Surface Burners	16,000 Btu/hr (4.7 kW) with 500 Btu/hr (.1 kW) delivered at simmer
Infrared Charbroiler	16,000 Btu/hr (4.7 kW)
Infrared Griddle	18,000 Btu/hr (5.3 kW)
Infrared Double Griddle	(2) 18,000 Btu/hr (5.3 kW)
French Top	15,000 Btu/hr (4.4 kW)
Oven Burner (Bake)	30,000 Btu/hr (8.8 kW)
Infrared Oven Broiler	18,000 Btu/hr (5.3 kW)

Refer to the specific model requirements for risers in non-island installations.

Dimensions in parentheses are in millimeters unless otherwise specified.



OVERALL DIMENSIONS

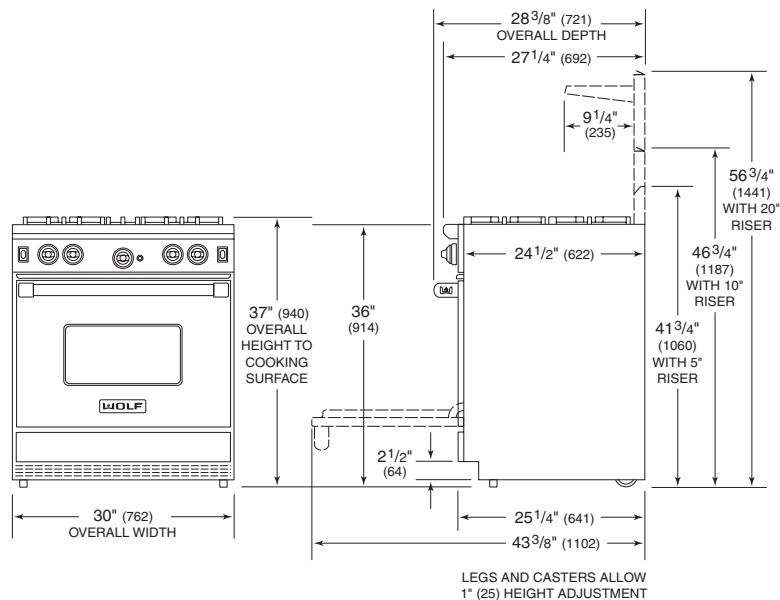
30" (762) Gas Range

SPECIFICATIONS

30" (762) Gas Range

Overall Width	30" (762)
Overall Height (to cooking surface)	37" (940)
Overall Depth	28 ³ / ₈ " (721)
Usable Oven	
Interior Capacity*	2.7 cu ft (76 L)
Oven Interior Dim (W x H x D)	24" x 16 ¹ / ₂ " x 17" (610 x 419 x 432)
Opening Width	30 ¹ / ₄ " (768)
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Power Cord	6' (1.8 m) 3-prong
Shipping Weight	325 lbs (147 kg)

*Oven capacity is calculated using new AHAM standards (AHAM OV-1-2005); the size of the oven cavity has not physically changed.



Unit dimensions may vary to $\pm 1/8$ " (3).

MODEL OPTIONS

30" (762) Gas Range

Four Surface
Burners

R304

Natural gas model listed;
for LP gas add (-LP) to the
model number.

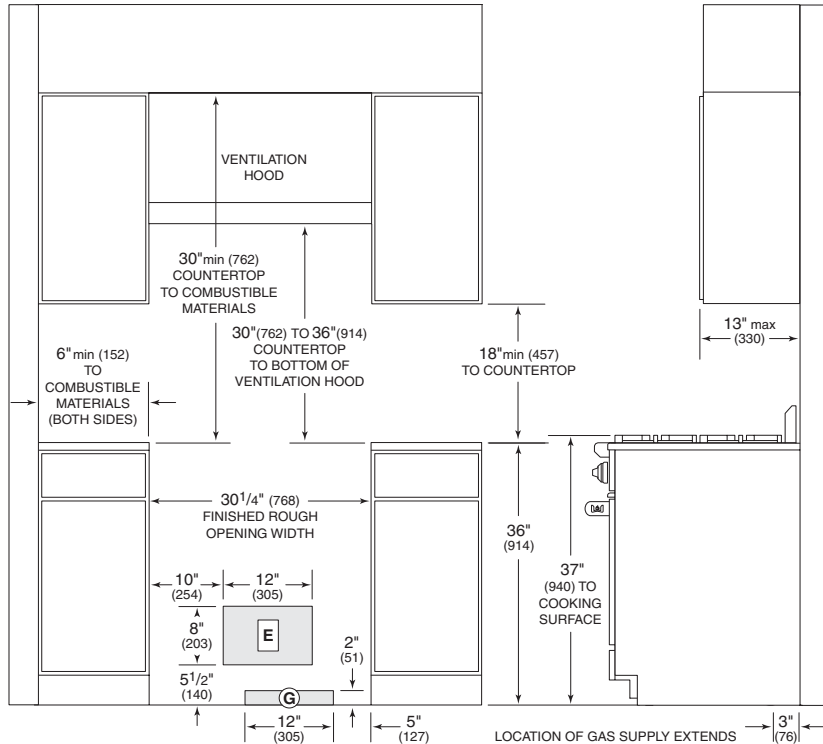
IMPORTANT NOTE: A
minimum 5" (127) riser is
required when installing a
30" (762) gas range against
a combustible surface.

INSTALLATION

Refer to installation
instructions shipped with
each Wolf product for
detailed specifications.

INSTALLATION SPECIFICATIONS

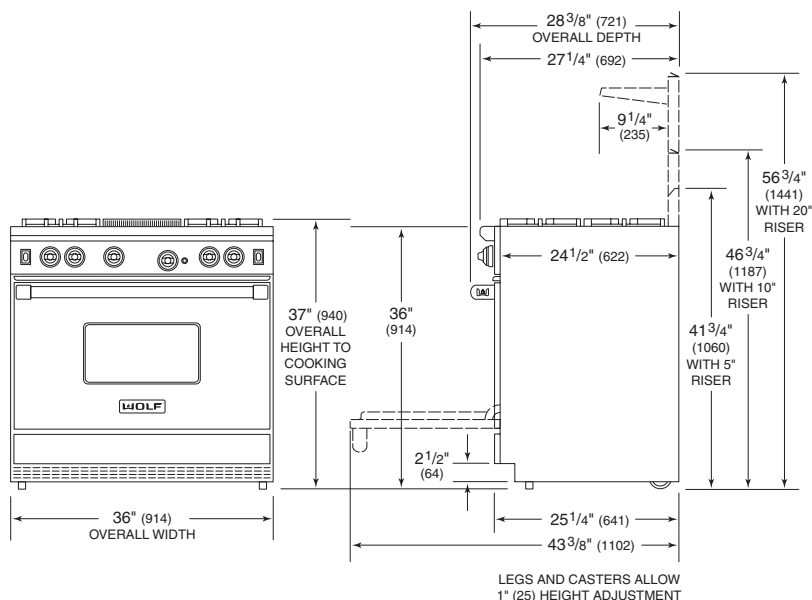
30" (762) Gas Range



ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK
OF RANGE TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP –
0" (0) TO NON-COMBUSTIBLE MATERIALS

OVERALL DIMENSIONS

36" (914) Gas Range



Unit dimensions may vary to $\pm 1/8"$ (3).

SPECIFICATIONS

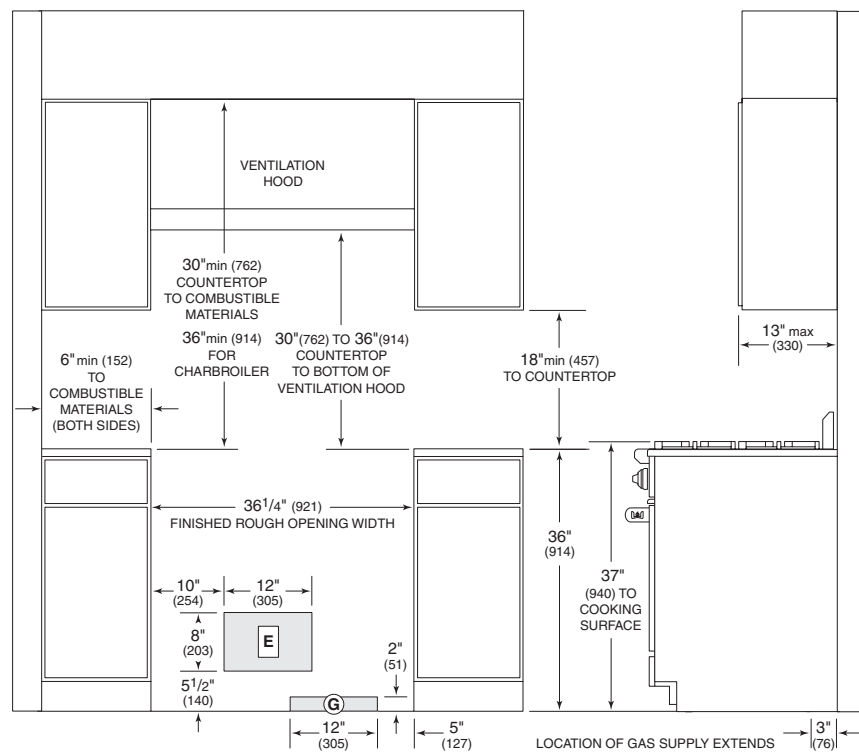
36" (914) Gas Range

Overall Width	36" (914)
Overall Height (to cooking surface)	37" (940)
Overall Depth	28³/₈" (721)
Usable Oven Interior Capacity*	3.5 cu ft (99 L)
Oven Interior Dim (W x H x D)	30" x 16¹/₂" x 17" (762 x 419 x 432)
Opening Width	36¹/₄" (921)
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Power Cord	6' (1.8 m) 3-prong
Shipping Weight	445-470 lbs (202-213 kg)

**Oven capacity is calculated using new AHAM standards (AHAM OV-1-2005); the size of the oven cavity has not physically changed.*

INSTALLATION SPECIFICATIONS

36" (914) Gas Range



ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP – 0" (0) TO NON-COMBUSTIBLE MATERIALS

MODEL OPTIONS

36" (914) Gas Range

Six Surface

Burners R366

Four Surface Burners

Charbroiler R364C

Griddle R364G

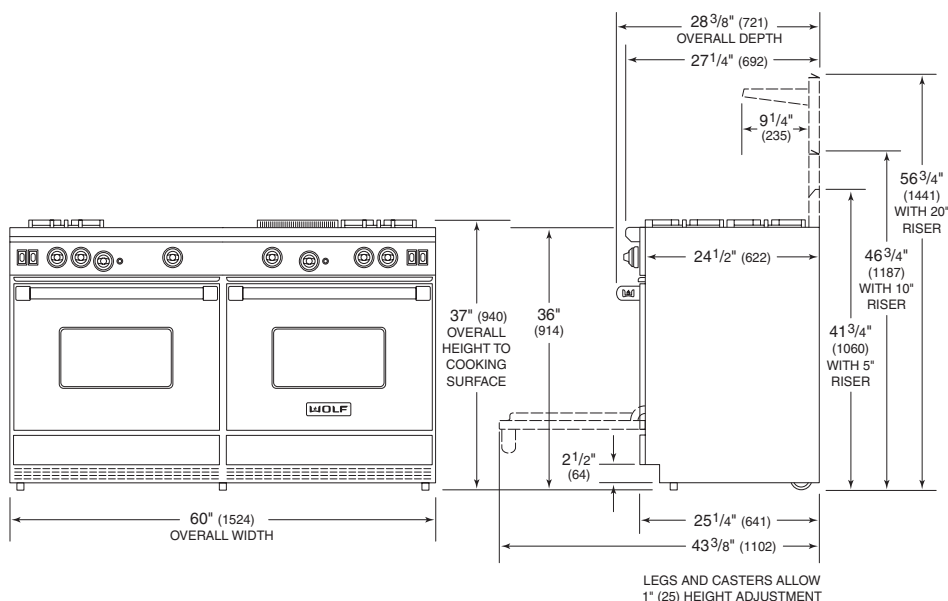
Natural gas models listed;
for LP gas add (-LP) to the
model number.

IMPORTANT NOTE: A minimum 5" (127) riser is required when installing a gas range against a combustible surface. A minimum 10" (254) riser is required when installing a gas range with a charbroiler or griddle against a combustible surface.

Dimensions in parentheses are in millimeters unless otherwise specified.

OVERALL DIMENSIONS

60" (1524) Gas Range



Unit dimensions may vary to $\pm 1/8$ " (3).

SPECIFICATIONS

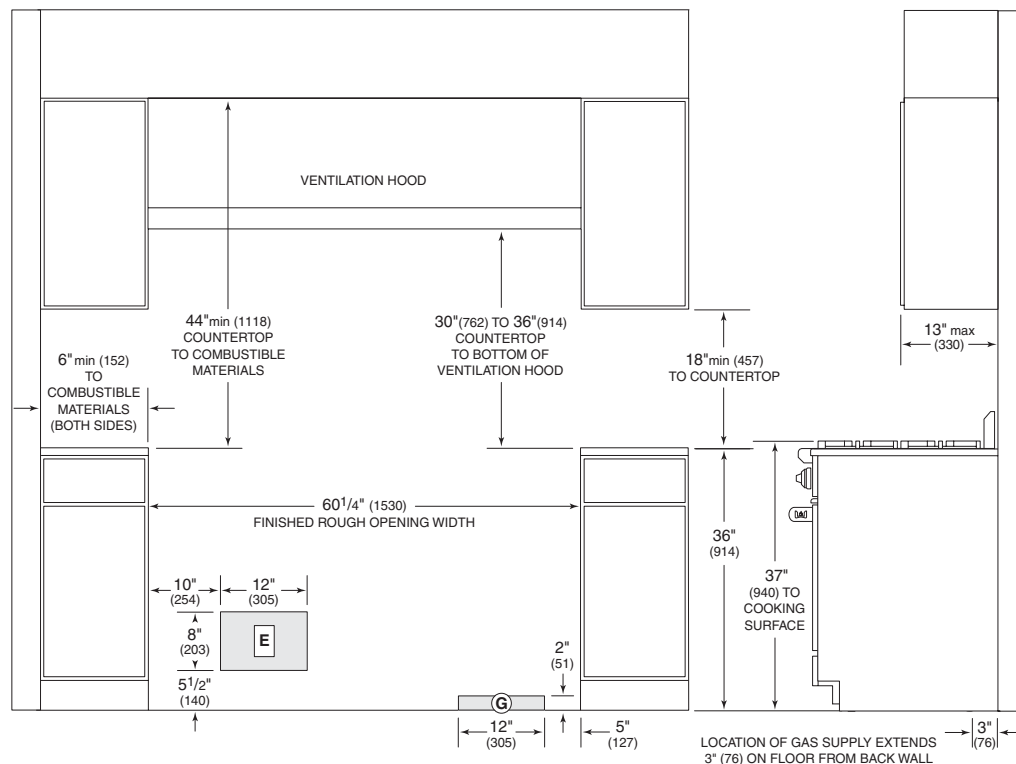
60" (1524) Gas Range

Overall Width	60" (1524)
Overall Height (to cooking surface)	37" (940)
Overall Depth	28 ³ / ₈ " (721)
Usable Oven Interior Capacity (per oven)*	2.7 cu ft (76 L)
Oven Interior Dim (W x H x D)	24" x 16 ¹ / ₂ " x 17" (610 x 419 x 432)
Opening Width	60 ¹ / ₄ " (1530)
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Power Cord	6' (1.8 m) 3-prong
Shipping Weight	875-950 lbs (397-431 kg)

*Oven capacity is calculated using new AHAM standards (AHAM OV-1-2005); the size of the oven cavity has not physically changed.

INSTALLATION SPECIFICATIONS

60" (1524) Gas Range



ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP - 0" (0) TO NON-COMBUSTIBLE MATERIALS

MODEL OPTIONS

60" (1524) Gas Range

Six Surface Burners

Double Griddle	R606DG
French Top	R606F
Charbroiler and Griddle	R606CG

Four Surface Burners

Charbroiler and French Top	R604CF
Griddle and French Top	R604GF

Natural gas models listed; for LP gas add (-LP) to the model number.

IMPORTANT NOTE: A minimum 5" (127) riser is required when installing a gas range against a combustible surface. A minimum 10" (254) riser is required when installing a gas range with a charbroiler or griddle against a combustible surface.

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.



WOLF GAS RANGETOPS

If you want to offer a more professional look to your client's kitchen and still use a cooktop, look to the rangetops from Wolf. They offer you that commercial look but give you flexibility to use the ovens in other locations in the kitchen. In fact, the Wolf framed ovens would be a beautiful complement to these cooking instruments.

Wolf gas rangetops come in 36" (914) and 48" (1219) widths. Combined with the top configuration options, the different configurations you can choose from are numerous. Model numbers indicate the top configurations: (C) charbroiler, (G) griddle, (DG) double griddle and (F) French Top.

Choose from two, four, six or eight dual burners or consider the Wolf exclusive infrared charbroiler, infrared griddle or French Top for the ultimate in restaurant cooking in the home.

The dual burners can produce 16,000 Btu/hr (4.7 kW) for professional cooking heat and turn down to 500 Btu/hr (.1 kW) for those delicate sauces.

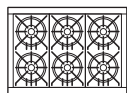
All Wolf gas rangetops come in the classic stainless steel finish and are shipped with the distinctive red control knobs. Contact your Wolf dealer for optional black knobs available at no cost.

WOLF WARRANTY

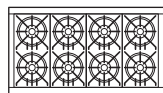
Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

TOP CONFIGURATIONS

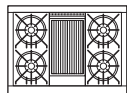
Gas Rangetops



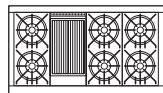
RT366



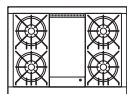
RT488



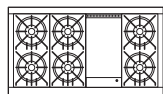
RT364C



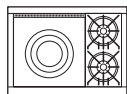
RT486C



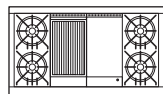
RT364G



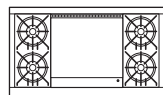
RT486G



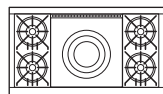
RT362F



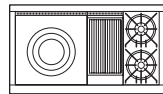
RT484CG



RT484DG



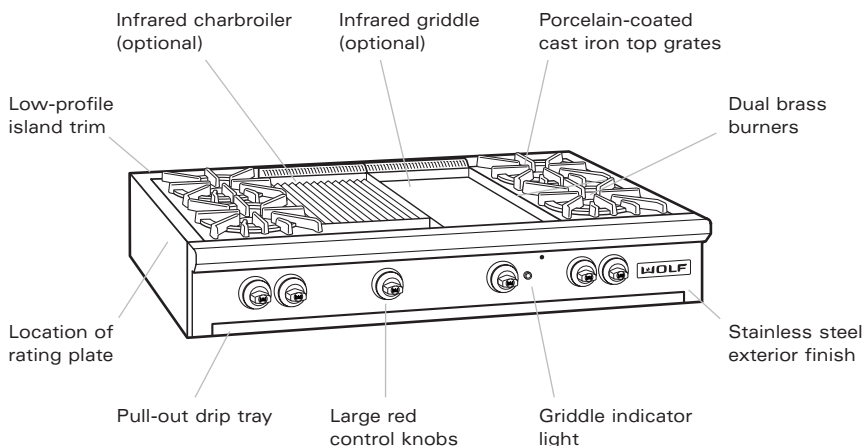
RT484F



RT482CF

GAS RANGETOP FEATURES

Model RT484CG shown with island trim



ACCESSORIES

Gas Rangetops

10¹/₂" (267) classic stainless steel riser

Classic stainless steel island trim

Black control knobs—available at no cost

Porcelain-coated, cast iron wok grate

Porcelain-coated, cast iron two-burner S-grate

Hardwood cutting board—griddle models only

High altitude conversion kit

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

FEATURES

- Natural** or LP gas models
- Fits** standard 24" (610) deep cabinets with zero clearance for easy installation
- Optional** infrared charbroiler, infrared griddle and French Top configurations
- Classic** stainless steel exterior finish
- Dual** brass burners with automatic reignition at all settings, 500 Btu/hr (.1 kW) simmer to 16,000 Btu/hr (4.7 kW) high
- Porcelain-coated** cast iron top grates
- Large** red control knobs with four position settings and chrome bezels—optional black knobs available
- Stainless** steel drip tray on ball bearing slides
- High** altitude conversion kit available
- CSA** certified for US and Canada

PLANNING INFORMATION

Wolf gas rangetops come in 36" (914) and 48" (1219) widths. Specifications on the following pages provide overall dimensions, finished rough opening dimensions and installation specifics for each size of gas rangetop. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf gas rangetop to avoid fires or damage to adjacent cabinetry or kitchen equipment. Follow the minimum clearances established in the finished rough opening dimensions. Refer to specifications on the following pages for your model.

It is recommended that you use a Wolf Pro ventilation hood or hood liner with the Wolf gas rangetop. Refer to pages 82-91 for Pro ventilation specifications.

ELECTRICAL | GAS REQUIREMENTS

Specifications on the following pages provide electrical and gas requirements for each size of gas rangetop.

The Wolf gas rangetop requires a 110/120 V AC, 50/60 Hz electrical supply to operate the electronic ignition system. The power supply cord is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Wolf gas rangetops are designed to operate on natural gas at 5" (12.5 mb) WC (water column) pressure or LP (propane) gas at 10" (25 mb) WC pressure. The minimum line pressure for natural gas is 7" (17.5 mb) WC and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC; .5 psi (3.5 kPa).

Wolf recommends the use of a 1/2" (13) I.D. commercial-type flex hose; this is the minimum size that may be used. All plumbing to the flex hose **must** be 3/4" (19) minimum I.D. pipe.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

The platform for the rangetop must be 3/4" (19) thick and include a cut-out at the right rear for gas supply and electrical connections.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your model.

You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

HIGH ALTITUDE

The Wolf gas rangetop functions up to 6,000' (1828 m) in altitude without any adjustment. If the installation is above 6,000' (1828 m), contact your Wolf dealer.

BURNER RATING
Gas Rangetops

Surface Burners	16,000 Btu/hr (4.7 kW) with 500 Btu/hr (.1 kW) delivered at simmer
Infrared Charbroiler	16,000 Btu/hr (4.7 kW)
Infrared Griddle	18,000 Btu/hr (5.3 kW)
Infrared Double Griddle	(2) 18,000 Btu/hr (5.3 kW)
French Top	15,000 Btu/hr(4.4 kW)

Refer to the specific model requirements for risers in non-island installations.



Dimensions in parentheses are in millimeters unless otherwise specified.



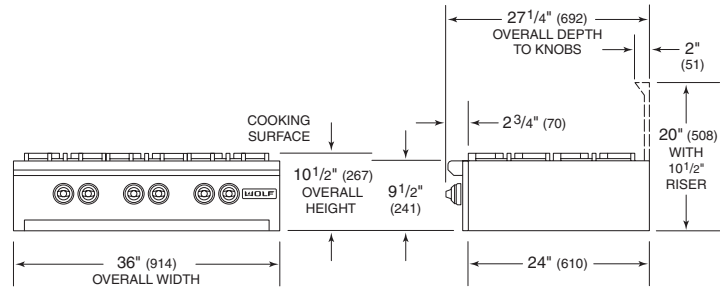
OVERALL DIMENSIONS

36" (914) Gas Rangetop

SPECIFICATIONS

36" (914) Gas Rangetop

Overall Width	36" (914)
Overall Height (to cooking surface)	10 1/2" (267)
Overall Depth	27 1/4" (692)
Opening Width	36 1/4" (921)
Opening Height (platform to countertop)	9 1/2" (241)
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Power Cord	6' (1.8 m) 3-prong
Shipping Weight	190-220 lbs (86-100 kg)



Unit dimensions may vary to $\pm 1/8$ " (3).

MODEL OPTIONS

36" (914) Gas Rangetop

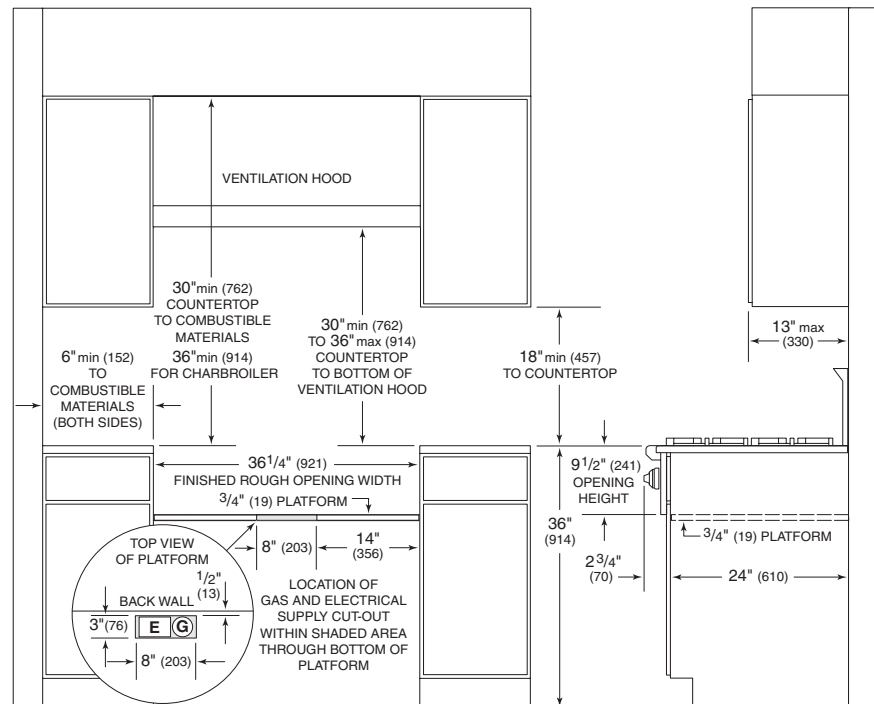
Six Surface Burners	RT366
Four Surface Burners	
Charbroiler	RT364C
Griddle	RT364G
Two Surface Burners	
French Top	RT362F

Natural gas models listed;
for LP gas add (-LP) to the
model number.

IMPORTANT NOTE: In non-island applications, a riser is required when installing a 36" (914) gas rangetop against a combustible surface.

INSTALLATION SPECIFICATIONS

36" (914) Gas Rangetop



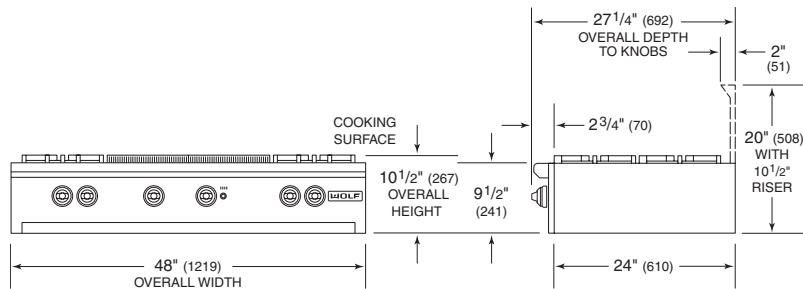
INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGETOP TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP—0" (0) TO NON-COMBUSTIBLE MATERIALS

OVERALL DIMENSIONS

48" (1219) Gas Rangetop



SPECIFICATIONS

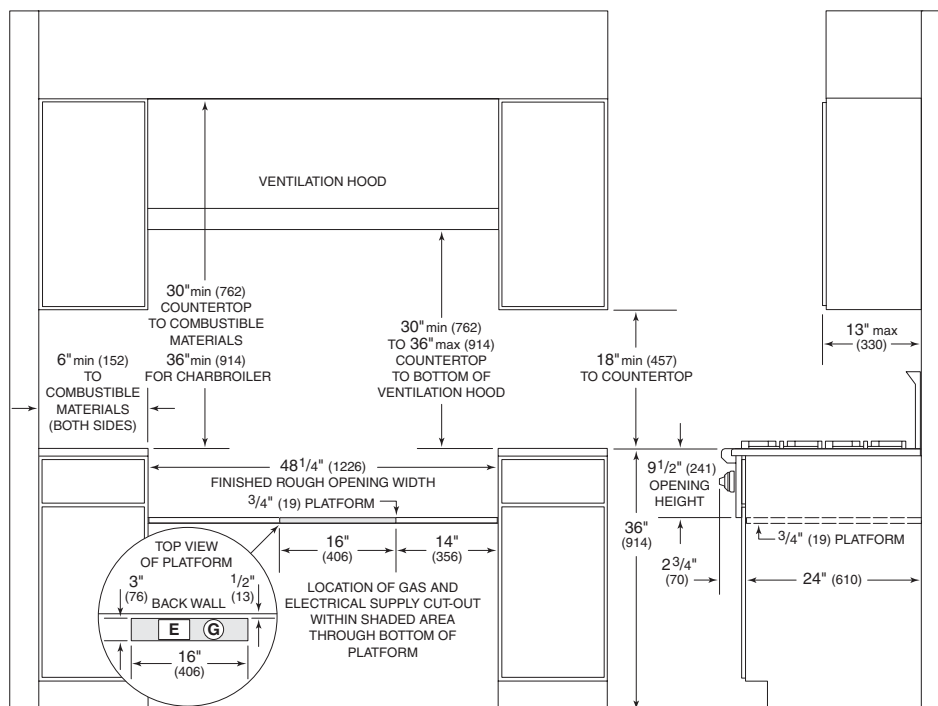
48" (1219) Gas Rangetop

Overall Width	48" (1219)
Overall Height (to cooking surface)	10 1/2" (267)
Overall Depth	27 1/4" (692)
Opening Width	48 1/4" (1226)
Opening Height (platform to countertop)	9 1/2" (241)
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Power Cord	6' (1.8 m) 3-prong
Shipping Weight	220-280 lbs (100-127 kg)

Unit dimensions may vary to $\pm 1/8"$ (3).

INSTALLATION SPECIFICATIONS

48" (1219) Gas Rangetop



ISLAND INSTALLATIONS: 12" (305) MINIMUM
CLEARANCE FROM BACK OF RANGETOP TO
COMBUSTIBLE REAR WALL ABOVE COUNTERTOP-
0" (0) TO NON-COMBUSTIBLE MATERIALS

MODEL OPTIONS

48" (1219) Gas Rangetop

Eight Surface Burners

RT488

Six Surface Burners

Charbroiler RT486C

Griddle RT486G

Four Surface Burners

Charbroiler and

Griddle RT484CG

Double Griddle RT484DG

French Top RT484F

Two Surface Burners

Charbroiler and

French Top RT482CF

Natural gas models listed;
for LP gas add (-LP) to the
model number.

IMPORTANT NOTE: In non-island applications, a riser is required when installing a 48" (1219) gas rangetop against a combustibile surface.

Dimensions in parentheses are in millimeters unless otherwise specified.



WOLF GAS BBQ GRILLS

Cooking to our way of thinking, is every bit as much a performing art as music or theater. So here is our logic. When the symphony or the Shakespeare troupe moves outdoors for the festival season, the venue is more casual than usual, but the performance loses nothing in terms of artistry. Why can't cooking be the same way? With Wolf they are.

Wolf gas BBQ grills are, like their kitchen counterparts, precision instruments.

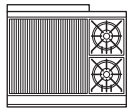
Constructed of heavy-duty stainless steel, both the 36" (914) and 48" (1219) models are available built-in or as a free-standing grill on a cart. Model numbers followed by (BI) indicate a built-in unit, while (C) indicates that the grill is on a free-standing cart. Features include a 115-volt rotisserie, an infrared rear burner for precise, consistent grilling, and optional side burners.

WOLF WARRANTY

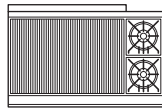
Two and five year residential warranty, along with a limited lifetime warranty on the BBQ body and hood (exclusions apply). See warranty details at the end of this guide.

TOP CONFIGURATIONS

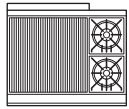
Gas BBQ Grills



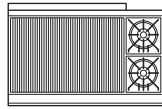
BBQ242BI



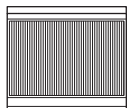
BBQ362BI



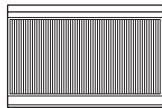
BBQ242C



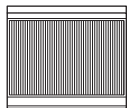
BBQ362C



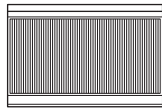
BBQ36BI



BBQ48BI



BBQ36C



BBQ48C

GAS BBQ GRILL FEATURES

Model BBQ362C shown

Two-piece hood and handle

Porcelain-coated grill grates

Rotisserie motor

Stainless steel exterior finish

Gas control knob

Pull-out drip tray

Ignition button

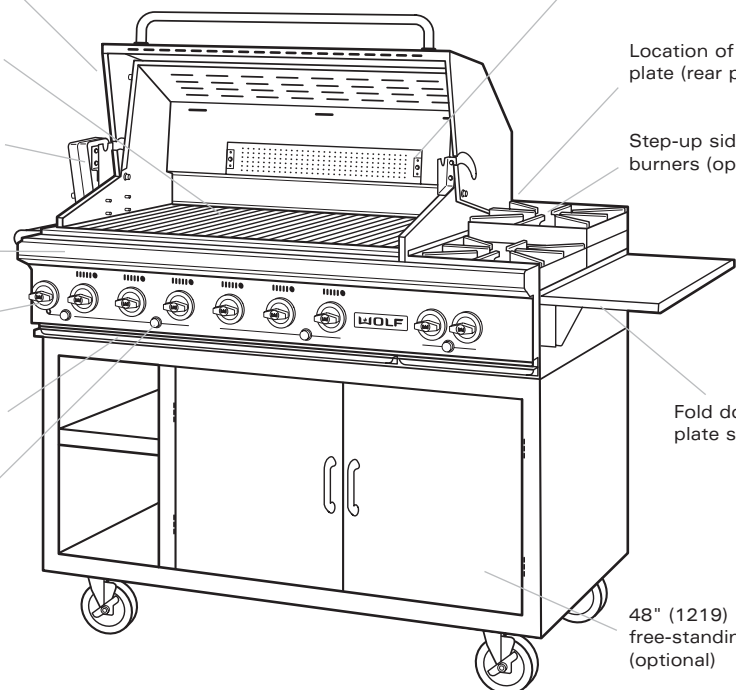
Infrared rotisserie burner

Location of rating plate (rear panel)

Step-up side burners (optional)

Fold down plate shelf

48" (1219) free-standing cart (optional)



ACCESSORIES

Gas BBQ Grills

Black control knobs—available at no cost

Insulated liner for built-in applications

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

FEATURES

Natural or LP gas units

Built-in (BI) or free-standing cart (C) models

Heavy-duty 18-gauge stainless steel construction with classic stainless steel exterior finish

Push-button, battery-powered ignition

Individually-controlled 10,000 Btu/hr (2.9 kW) stainless steel grill burners and 9000 Btu/hr (2.6 kW) infrared rotisserie burner—8000 Btu/hr (2.3 kW) for Model BBQ242

Optional 16,000 Btu/hr (4.7 kW) step-up cast iron side burners

Cast iron porcelain-coated grill grates

Redesigned burner radiant plates

115-volt rotisserie motor and infrared rear rotisserie burner

Two-piece stainless steel hood and handle

LP gas models include gas regulator, hose and 5-gallon (19 L) tank

Heavy-duty locking swivel casters on cart models

Scraper and protective canvas cover included

PLANNING INFORMATION

It goes without saying that the BBQ grill mounted on the free-standing cart takes very little planning from a design perspective. However, there are provisions you need to take into account when planning for a built-in application.

When choosing a permanent built-in location for your Wolf gas BBQ grill, keep the gas lines as short as possible. Allow for an adequate supply of fresh air for proper combustion and ventilation. The BBQ grill should not be exposed to the wind, but never locate the grill in an enclosed area.

The Wolf gas BBQ grill is designed for easy placement into a built-in enclosure. For a combustible enclosure, use the Wolf-approved insulated liner and maintain minimum clearances to combustible surfaces. Built-in installations require a deck to support the BBQ grill. The supporting deck should be level and strong enough to support 400 lbs (181 kg).

Wolf gas BBQ grills come in 36" (914) and 48" (1219) widths. Specifications on the following pages provide overall dimensions, finished rough opening dimensions and installation specifics for each size of gas BBQ grill. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

IMPORTANT NOTE: The Wolf gas BBQ grill must be specified natural or LP gas at the time of order. The gas type cannot be converted.

ELECTRICAL | GAS REQUIREMENTS

The Wolf gas BBQ grill requires a 110/120 V electrical supply to operate the rotisserie motor. The 3' (.9 m) power supply cord provided with the grill is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your built-in model.

Wolf gas BBQ grills are designed to operate on natural gas at 5" (12.5 mb) WC (water column) pressure or LP (propane) gas at 10" (25 mb) WC pressure. The minimum line pressure for natural gas is 7" (17.5 mb) WC and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC; .5 psi (3.5 kPa).

Wolf recommends the use of a 1/2" (13) I.D. commercial-type flex hose; this is the minimum size that may be used. All plumbing to the flex hose **must** be 3/4" (19) minimum I.D. pipe.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.



ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

BURNER RATING
Gas BBQ Grills

Grill Burners (per burner)	10,000 Btu/hr (2.9 kW)
Side Burners (per burner)	(2) 16,000 Btu/hr (4.7 kW)
Infrared Burner	8,000 Btu/hr* (2.3 kW)
Infrared Burner	9,000 Btu/hr (2.6 kW)

*Models BBQ242BI and BBQ242C only.

Dimensions in parentheses are in millimeters unless otherwise specified.



OVERALL DIMENSIONS

36" (914) Gas BBQ Grills*Model BBQ36C shown*

SPECIFICATIONS

36" (914) Gas BBQ Grills

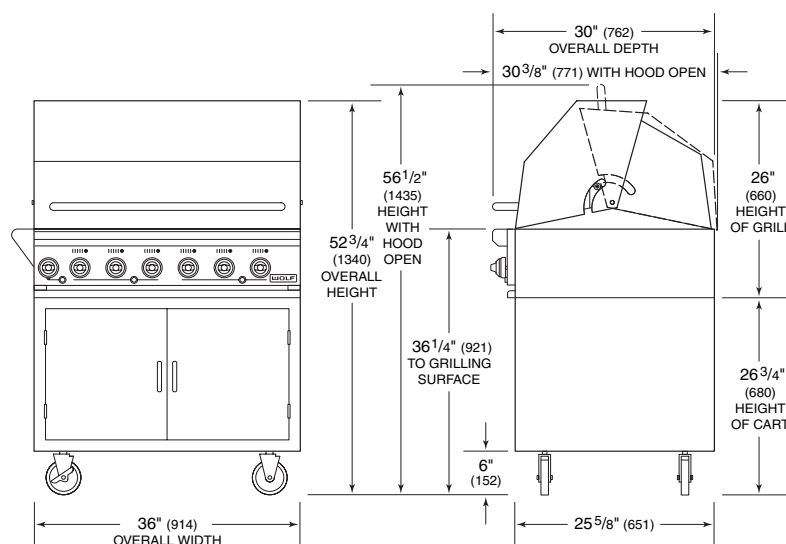
Overall Width	36" (914)
Overall Height	
(BI) Models	26" (660)
(C) Models	52³/₄" (1340)
Overall Depth	30" (762)

Combustible Enclosure

Opening Width	38¹/₄" (972)
Opening Depth	27³/₄" (705)

Non-Combustible Enclosure

Opening Width	36¹/₄" (921)
Opening Depth	26³/₄" (679)
Electrical Supply	110/120 V AC, 60 Hz
	15 amp dedicated circuit

Power Cord **3' (.9 m) 3-prong**Shipping Weight **340-460 lbs (154-209 kg)***Unit dimensions may vary to $\pm 1/8$ " (3).*

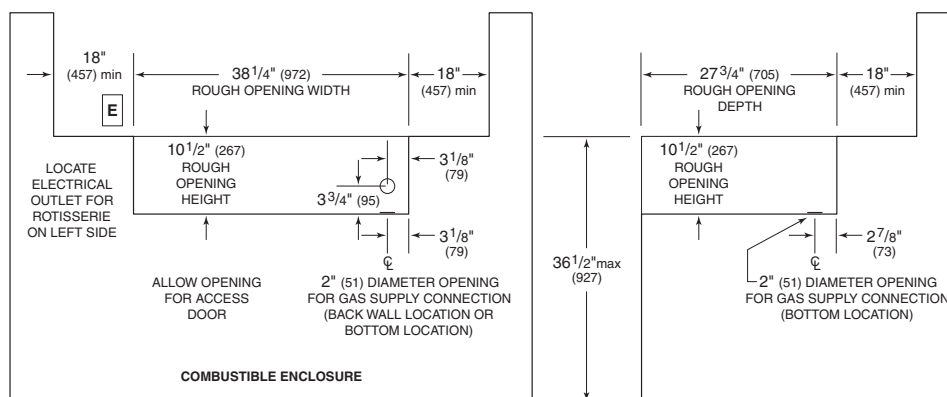
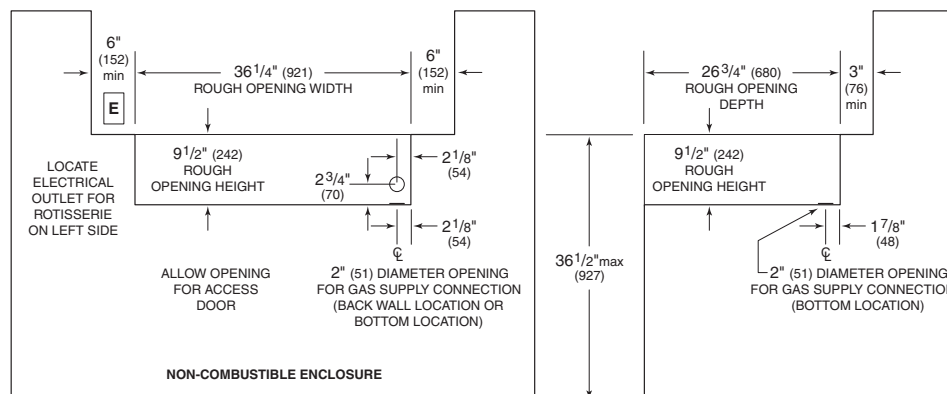
MODEL OPTIONS

36" (914) Gas BBQ Grills**Built-In Models**with Side Burners **BBQ242BI**w/o Side Burners **BBQ36BI****Free-Standing Cart Models**with Side Burners **BBQ242C**w/o Side Burners **BBQ36C***Natural gas models listed;
for LP gas add (-LP) to the
model number.*

INSTALLATION

**Refer to installation
instructions shipped with
each Wolf product for
detailed specifications.**

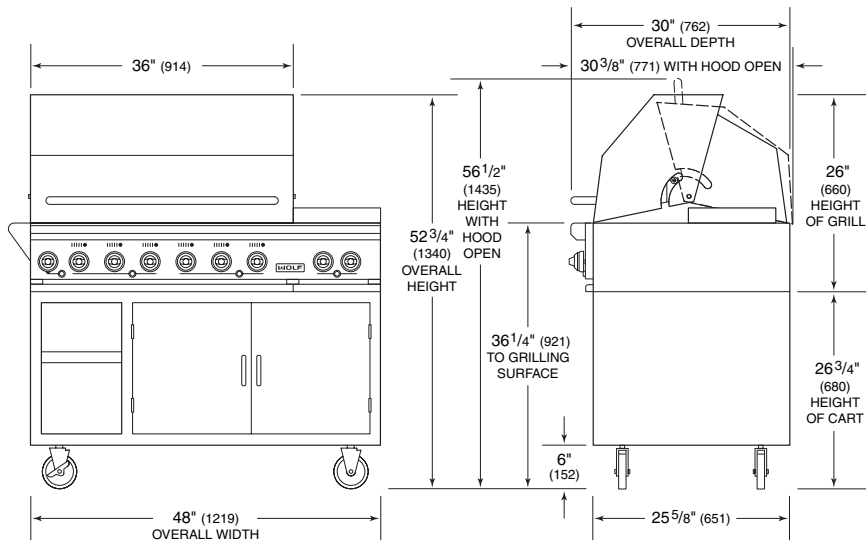
INSTALLATION SPECIFICATIONS

36" (914) Gas BBQ Grills – Built-In (BI) Models*Combustible Enclosure**NOTE: Dimensions include insulated liner.**Non-Combustible Enclosure*

OVERALL DIMENSIONS

48" (1219) Gas BBQ Grills

Model BBQ362C shown

Unit dimensions may vary to $\pm 1/8$ " (3).

SPECIFICATIONS

48" (1219) Gas BBQ Grills

Overall Width	48" (1219)
Overall Height	
(BI) Models	26" (660)
(C) Models	52 3/4" (1340)
Overall Depth	30" (762)

Combustible Enclosure

Opening Width	50 1/4" (1276)
Opening Depth	27 3/4" (705)

Non-Combustible Enclosure

Opening Width	48 1/4" (1226)
Opening Depth	26 3/4" (679)
Electrical Supply	110/120 V AC, 60 Hz
	15 amp dedicated circuit

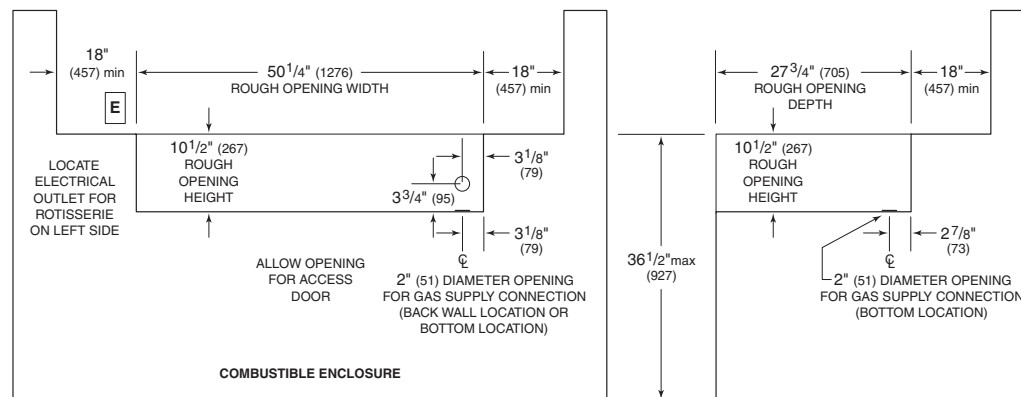
Power Cord 3' (.9 m) 3-prong

Shipping Weight 525-560 lbs (238-254 kg)

INSTALLATION SPECIFICATIONS

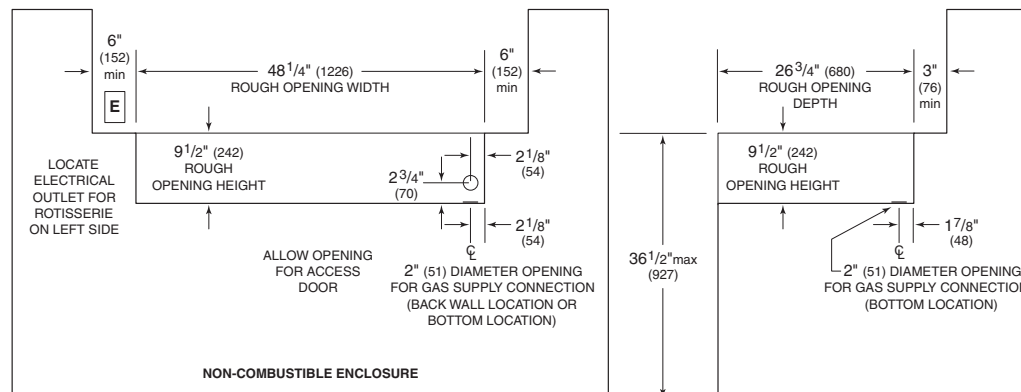
48" (1219) Gas BBQ Grills - Built-In (BI) Models

Combustible Enclosure



NOTE: Dimensions include insulated liner.

Non-Combustible Enclosure



Dimensions in parentheses are in millimeters unless otherwise specified.

MODEL OPTIONS

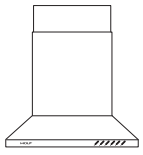
48" (1219) Gas BBQ Grills

Built-In Models

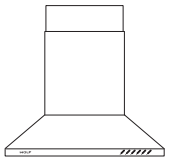
with Side Burners **BBQ362BI**w/o Side Burners **BBQ48BI**

Free-Standing Cart Models

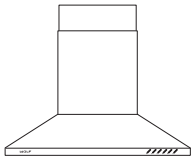
with Side Burners **BBQ362C**w/o Side Burners **BBQ48C**Natural gas models listed;
for LP gas add (-LP) to the
model number.



Model CTWH30



Model CTWH36



Model IH4227

WOLF COOKTOP VENTILATION HOODS

Powerful multi-speed blowers draw odors and smoke into the five-layer mesh filter. Filters remove easily for cleaning. The sculpted classic stainless steel shape not only provides the power you expect from Wolf, but also the beauty you have come to appreciate as well.

Wolf chimney-style cooktop wall and island hoods are recommended for use with Wolf electric and gas cooktops and integrated modules. For Wolf dual fuel ranges, gas ranges, sealed burner rangetops and gas rangetops, a Pro ventilation hood is recommended.

FEATURES

Classic stainless steel finish

Internal, in-line and remote blower options

Front-mounted controls with LED indicator

Heavy-duty stainless steel seamless construction

Three-speed blower control

Filter clean timer lets you know when the filter needs cleaning

Delay-off feature automatically turns unit off

Sealed halogen lighting with three settings

Stainless steel filter cover with dishwasher-safe aluminum mesh filter

Heat sentry feature automatically turns unit on when heat is sensed and automatically adjusts blower speed

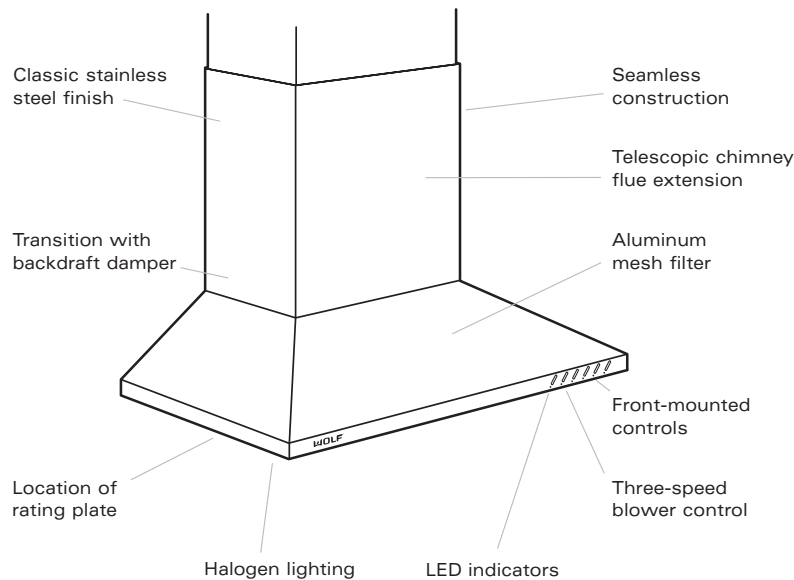
Transition with back draft damper included

Fits 8' (2.4 m) to 9' (2.7 m) ceilings—flue extension to accommodate 10' (3 m) ceilings is available

UL listed to US and Canadian safety standards

COOKTOP VENTILATION HOOD FEATURES

Model CTWH36 shown



MODEL OPTIONS

Cooktop Ventilation Hoods

Wall Hoods

30" (762) Width	CTWH30
36" (914) Width	CTWH36

Island Hood

IH4227

PLANNING INFORMATION

Chimney-style cooktop wall hoods are 21" (533) deep and come in 30" (762) and 36" (914) widths. The island hood is 42" (1067) wide by 27" (686) deep.

IMPORTANT NOTE: Wolf cooktop wall and island hoods are recommended for use with Wolf electric and gas cooktops along with integrated modules, and should be at least as wide as the cooking surface. A Pro ventilation hood is recommended for use with Wolf dual fuel ranges, gas ranges, sealed burner rangetops and gas rangetops. Refer to pages 82–91 for Pro ventilation specifications.

Wolf cooktop wall and island hoods come with a telescopic chimney flue extension that allows you to reach a ceiling height of 8' (2.4 m) to 9' (2.7 m) with a finished look. A flue extension to accommodate 10' (3 m) ceilings is available.

Specifications on the following pages provide overall dimensions, blower and ducting considerations, and installation specifics for cooktop wall and island hoods. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation. Also refer to the cooktop ventilation recommendations on pages 93–94.

Installation of the cooktop wall or island hood should be 24" (610) to 30" (762) from the bottom of the hood to the countertop.

ELECTRICAL REQUIREMENTS

Wolf cooktop wall and island hoods require a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker. Placement of the electrical supply is not critical, as long as you provide a minimum of 12" (305) of 120 V AC power cable for the wall hood and 6' (1.8 m) for the island hood.

Locate electrical within the shaded area shown in the Installation Specifications illustration for your model.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

WOLF
WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

ACCESSORIES

Cooktop Ventilation Hoods

**Flue extension to accommodate
10' (3 m) ceilings**

**30" (762) and 36" (914) wall
shields—wall hoods only**

**8" (203) to 10" (254) round
transition**

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

Dimensions in parentheses are in millimeters unless otherwise specified.





SPECIFICATIONS

Model CTWH30

Overall Width	30" (762)
Overall Height (excluding chimney)	6⁷/₈" (175)
Overall Height (including chimney)	30¹/₂" (775)
Maximum Height (full extension)	48¹/₂" (1232)
Overall Depth	21" (533)
Bottom of Hood to Countertop	24" (610) to 30" (762)
Duct Size	8" (203) Round
Discharge	Vertical
Internal Blower*	450 CFM
In-Line Blowers*	600 or 1100 CFM
Remote Blowers*	600, 900, 1200 or 1500 CFM
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Shipping Weight (shell only)	85 lbs (39 kg)

*Blower options vary with the cooking surface. Refer to the cooktop ventilation recommendations on page 93-94.

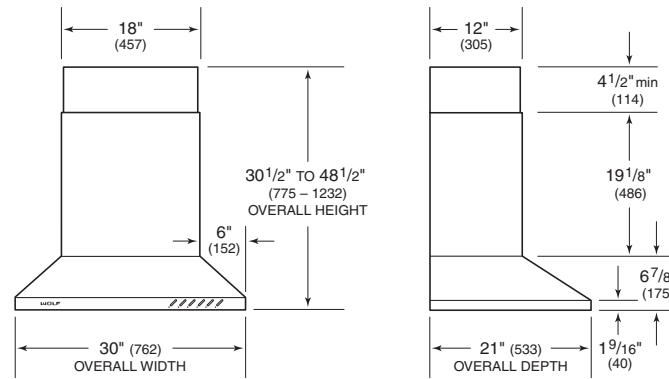
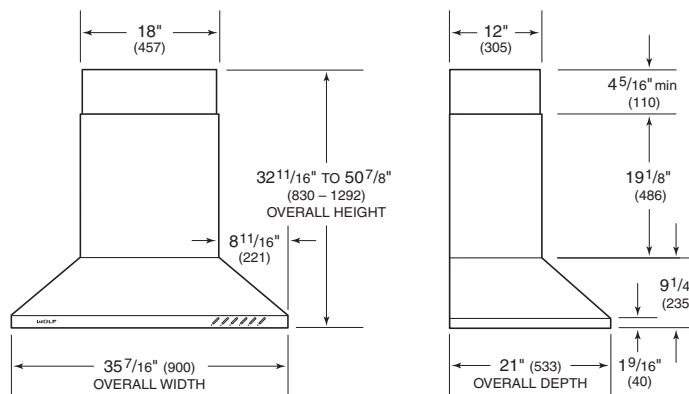
SPECIFICATIONS

Model CTWH36

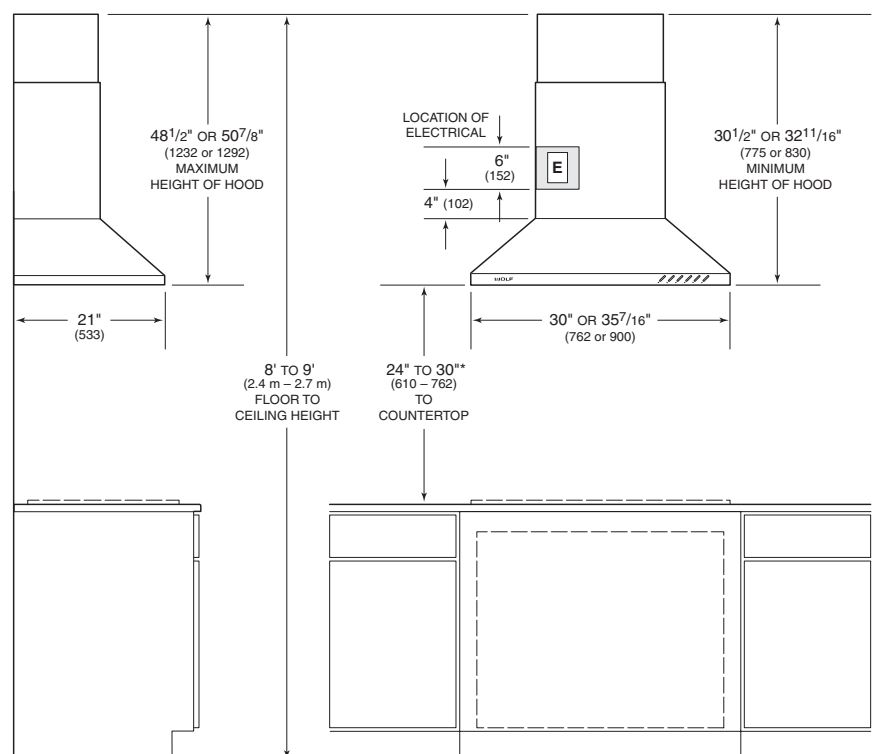
Overall Width	35⁷/₁₆" (900)
Overall Height (excluding chimney)	9¹/₄" (235)
Overall Height (including chimney)	32¹¹/₁₆" (830)
Maximum Height (full extension)	50⁷/₈" (1292)
Overall Depth	21" (533)
Bottom of Hood to Countertop	24" (610) to 30" (762)
Duct Size	8" (203) Round
Discharge	Vertical
Internal Blowers*	600 or 900 CFM
In-Line Blowers*	600 or 1100 CFM
Remote Blowers*	600, 900, 1200 or 1500 CFM
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Shipping Weight (shell only)	100 lbs (45 kg)

*Blower options vary with the cooking surface. Refer to the cooktop ventilation recommendations on pages 93-94.

OVERALL DIMENSIONS

Cooktop Wall Hoods**Model CTWH30****Model CTWH36**

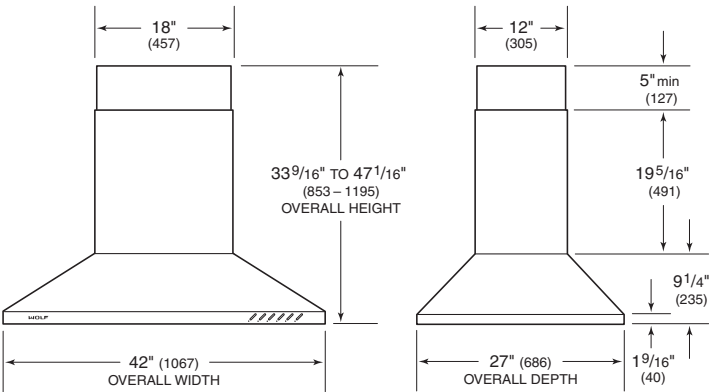
INSTALLATION SPECIFICATIONS

Cooktop Wall Hoods

*8' (2.4 m) ceilings will not allow for a 30" (762) maximum height above the countertop. Based on a 36" (914) high countertop, an 8' (2.4 m) ceiling will allow for a maximum height above the countertop of 29 1/2" (749) for Model CTWH30 and 27 5/16" (694) for Model CTWH36.

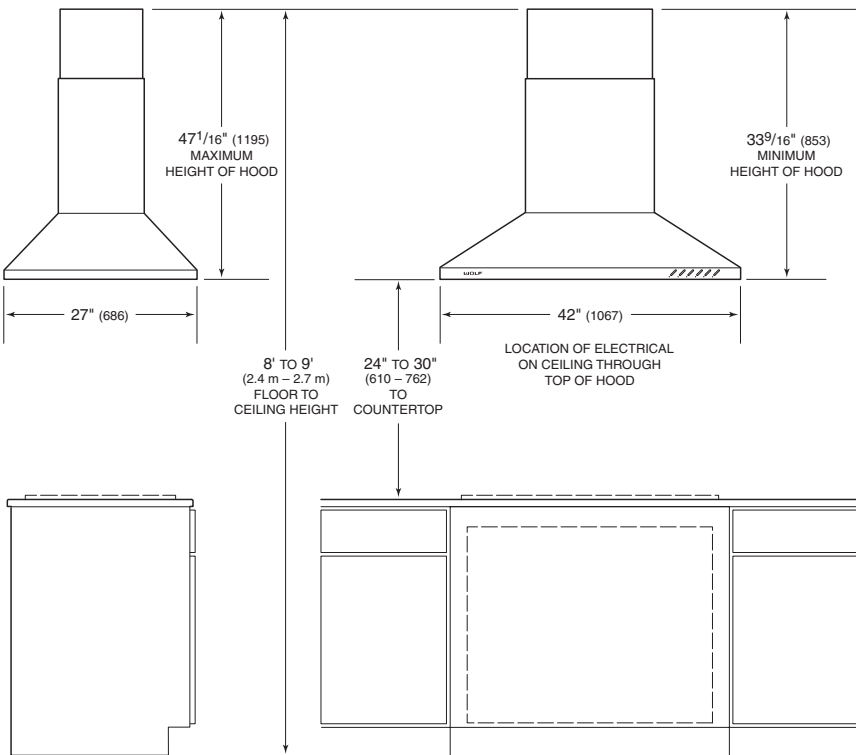
OVERALL DIMENSIONS

Model IH4227



INSTALLATION SPECIFICATIONS

Model IH4227



*8" (2.4 m) ceilings will not allow for a 30" (762) maximum height above the countertop. Based on a 36" (914) high countertop, an 8' (2.4 m) ceiling will allow for a maximum height above the countertop of 26 7/16" (672).

SPECIFICATIONS

Model IH4227

Overall Width	42" (1067)
Overall Height (excluding chimney)	9 1/4" (235)
Overall Height (including chimney)	33 9/16" (853)
Maximum Height (full extension)	47 1/16" (1195)
Overall Depth	27" (686)
Bottom of Hood to Countertop	24" (610) to 30" (762)
Duct Size	8" (203) Round
Discharge	Vertical
Internal Blowers*	600 or 900 CFM
In-Line Blowers*	600 or 1100 CFM
Remote Blowers*	600, 900, 1200 or 1500 CFM
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Shipping Weight (shell only)	110 lbs (50 kg)

*Blower options vary with the cooking surface. Refer to the cooktop ventilation recommendations on page 93-94.

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

BLOWER CONSIDERATIONS

Wolf cooktop wall and island hoods are shipped without the blower assembly. Internal, in-line and remote blower assemblies are available. For wall hoods, the remote blower can be mounted on the roof or an exterior wall. For island hoods, the remote blower will be mounted on the roof.

The blower will vary in size and is dictated by the cooking surface, the volume of air that needs to be moved and the length of the duct run. A straight, short duct run with a limited number of elbows and transitions will allow the ventilation hood to perform most efficiently.

A remote mounted blower will minimize the amount of blower noise, but will not eliminate the noise completely. All remote blowers will require a transition to a 10" (254) duct.

IMPORTANT NOTE: Install these ventilation hoods only with a Wolf blower.

DUCTING CONSIDERATIONS

IMPORTANT NOTE: All Wolf cooktop hoods must be vented to the outside. Use only metal ductwork.

Wolf cooktop wall and island hoods have an 8" (203) round vertical discharge. Ducting can run through the roof, external wall or eave. Ducting through an eave requires an internal blower. Refer to the illustrations below.

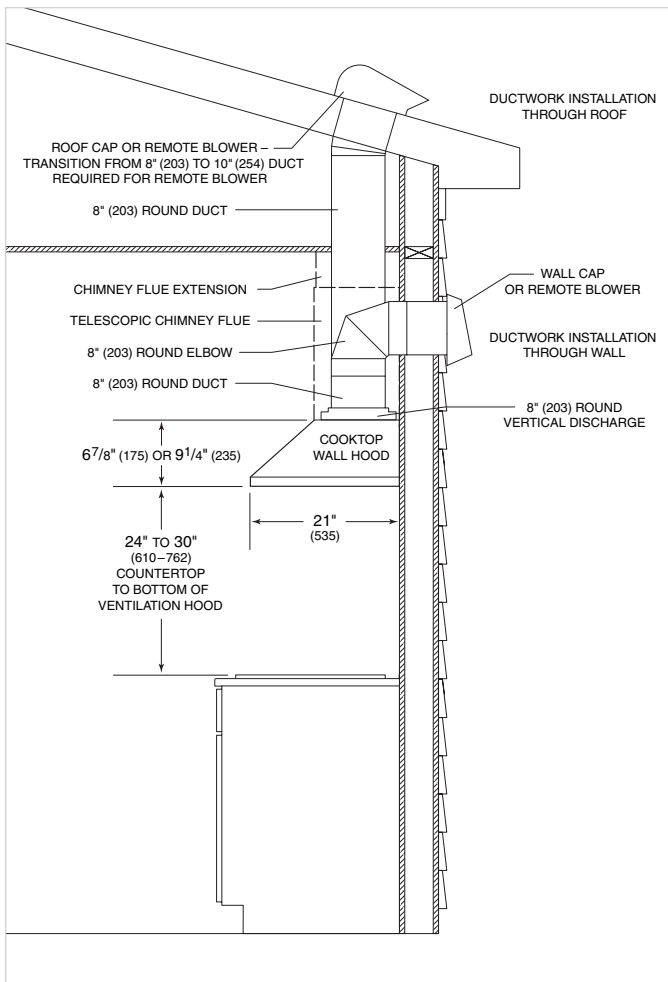
Wolf cooktop wall and island hoods will operate most efficiently when ductwork does not exceed 50' (15 m) in length.

Local building codes may require the use of make-up air. Consult your local HVAC professional for specific requirements in your area.

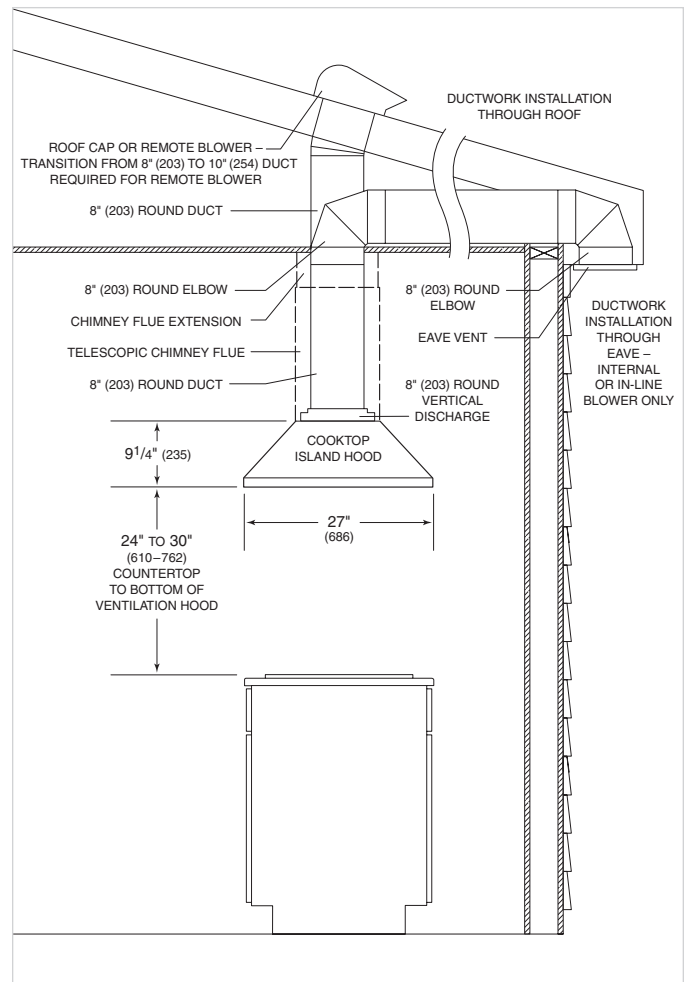
Refer to the cooktop ventilation recommendations on pages 93-94.

DUCTING CONSIDERATIONS

Cooktop Wall Hoods



Cooktop Island Hood



WOLF DOWNDRAFT SYSTEMS

The cooktop downdraft unit rises from the countertop to whisk away odors and smoke into the easy-to-clean, five-layer mesh filter. The control module and top cover are available in the exclusive premium finishes of platinum or carbon stainless steel, or the standard classic stainless steel for ease in matching your cooktop.

Wolf downdraft systems come in 30" (762), 36" (914) and 45" (1143) widths and are recommended for use with Wolf framed electric cooktops, gas cooktops and integrated modules.

IMPORTANT NOTE: Wolf downdraft ventilation systems cannot be used with unframed electric cooktops and are not recommended for use with the electric grill, steamer and fryer modules.

A Pro ventilation hood is recommended for use with Wolf dual fuel ranges, gas ranges, sealed burner rangetops and gas rangetops. A downdraft can be used with sealed burner rangetop Models SRT304 and SRT366. An accessory trim kit is necessary for this installation. Contact your Wolf dealer for details.

FEATURES

Classic, platinum and carbon stainless steel finishes available on control module and top cover—Model DD45 available in classic only

Remote-mounted control module

Internal, in-line and remote blower options

Three-speed blower control

Filter clean timer lets you know when the filter needs cleaning

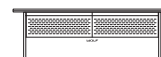
Delay-off feature automatically turns unit off after five minutes, chimney remains up

Stainless steel filter cover with dishwasher-safe aluminum mesh filter

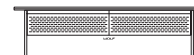
LED indicators

Downdraft control kit, available as a sales accessory for Models DD30 and DD36 (included with Model DD45)—includes control module, top cover, mounting brackets, DIN connector and mounting hardware

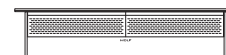
UL listed to US and Canadian safety standards



Model DD30



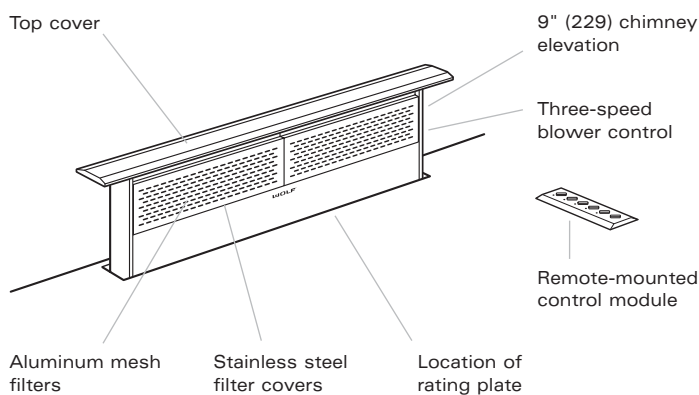
Model DD36



Model DD45

DOWNDRAFT SYSTEM FEATURES

Model DD36 shown



MODEL OPTIONS

Downdraft Systems**(I) Models**

500 CFM internal blower included

30" (762) Width	DD30I
36" (914) Width	DD36I
45" (1143) Width	DD45I

(R) Models

Remote blower required

30" (762) Width	DD30R
36" (914) Width	DD36R
45" (1143) Width	DD45R

CONTROL KIT OPTIONS

Downdraft Systems**Model DD30I / DD30R**

Classic	DD30CONTROL/S
Platinum	DD30CONTROL/P
Carbon	DD30CONTROL/B

Model DD36I / DD36R

Classic	DD36CONTROL/S
Platinum	DD36CONTROL/P
Carbon	DD36CONTROL/B

Control module and top cover have the stainless steel finish. Control kits also include mounting brackets, DIN connector and hardware and are ordered and shipped as sales accessories for Models DD30 and DD36. Control kit components are included with Model DD45.

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

ACCESSORIES

Downdraft Systems

Bracket supports for installation of two integrated modules with 30" (762) downdraft

SRT/Downdraft trim kit for sealed burner rangetop Models SRT304 and SRT366

Transitions in various sizes

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

Dimensions in parentheses are in millimeters unless otherwise specified.

PLANNING INFORMATION

Wolf downdraft ventilation systems are available in 30" (762), 36" (914) and 45" (1143) widths. The downdraft should be at least as wide as the cooking surface.

Downdraft Model DD30 will fit most 30" (762) wide cabinets, Model DD36 will fit most 36" (914) wide cabinets and Model DD45 will fit most 45 1/2" (1156) wide cabinets. It is recommended that oversized cabinets be used for easier installation. Cabinet backs may need to be removed.

IMPORTANT NOTE: To install a downdraft system and a Wolf cooktop, you must allow for a minimum 25 1/8" (638) flat counter space from front to back. A countertop with a raised lip and/or backsplash may not allow enough space for proper installation. 2 3/8" (60) of flat countertop is required behind the cooktop and 1 3/4" (44) is necessary between the back edge of the cooktop and inside of cabinet back.

IMPORTANT NOTE: This appliance must be used with a Wolf-approved control module and top cover.

The remote-mounted control module is available as a sales accessory for Models DD30 and DD36 and is included with Model DD45. Installation of the control module must be within 10' (3 m) of the downdraft assembly and a minimum of 4" (102) from the outer edge of cooktop element or burner. You will be required to drill three holes and connect the downdraft to the control module with the provided wire.

Specifications on the following pages provide overall dimensions, blower and ducting considerations, and installation specifics for downdraft ventilation systems. Also refer to the cooktop ventilation recommendations on pages 93–94.

If a Model DD30 is installed in combination with two integrated modules, an integrated module support for downdraft ventilation is required. Contact your Wolf dealer for information on accessory components.

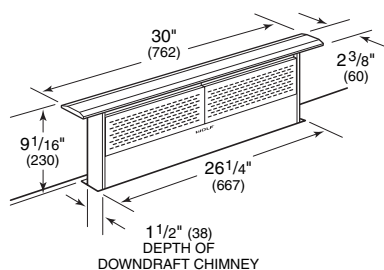
INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

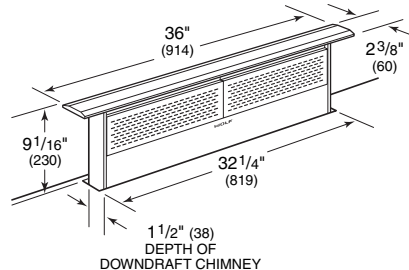
OVERALL DIMENSIONS

Downdraft Systems

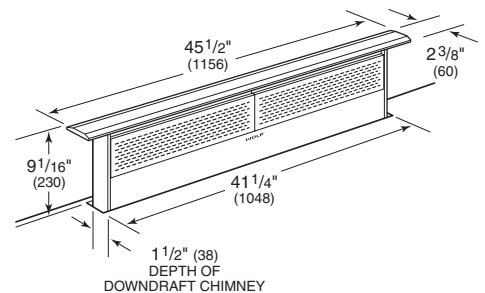
Models DD30I / DD30R



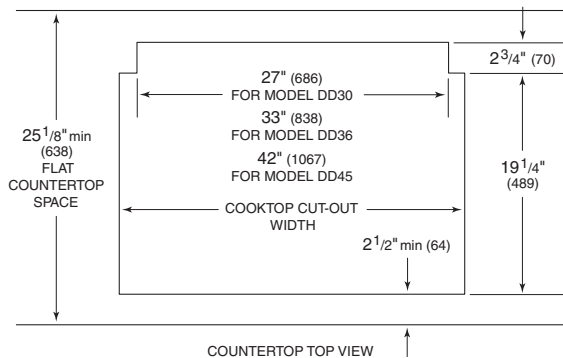
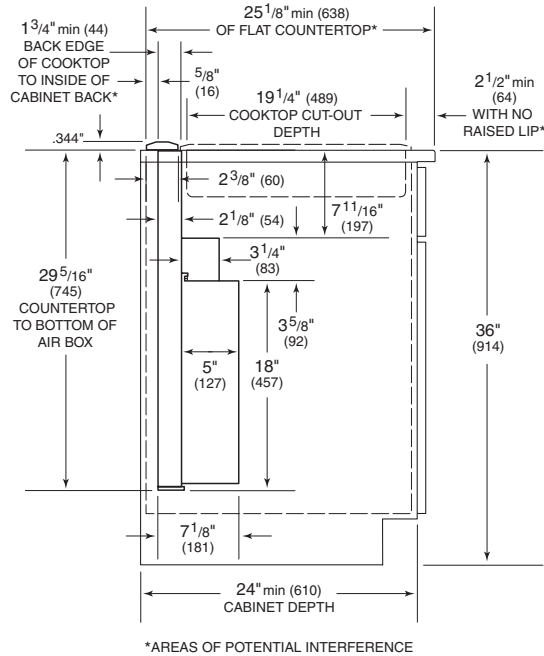
Models DD36I / DD36R



Models DD45I / DD45R



INSTALLATION SPECIFICATIONS

Downdraft Systems

SPECIFICATIONS

Models DD30I / DD30R

Overall Width	30" (762)
Overall Height (above countertop)	9 1/16" (230)
Overall Depth	2 3/8" (60)
Duct Size (DD30I)	3 1/4" (83) x 10" (254)
Duct Size (DD30R)	3 1/4" (83) x 14" (356)
Discharge	Adjustable
Blower (DD30I)	500 CFM Internal
Blower Options* (DD30R)	1100 CFM In-Line, 900, 1200 or 1500 CFM Remote
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Power Cord	2 1/2' (.8 m) 3-prong
Shipping Weight	75 lbs (34 kg)

SPECIFICATIONS

Models DD36I / DD36R

Overall Width	36" (914)
Overall Height (above countertop)	9 1/16" (230)
Overall Depth	2 3/8" (60)
Duct Size (DD36I)	3 1/4" (83) x 10" (254)
Duct Size (DD36R)	3 1/4" (83) x 14" (356)
Discharge	Adjustable
Blower (DD36I)	500 CFM Internal
Blower Options* (DD36R)	1100 CFM In-Line, 900, 1200 or 1500 CFM Remote
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Power Cord	2 1/2' (.8 m) 3-prong
Shipping Weight	80 lbs (36 kg)

SPECIFICATIONS

Models DD45I / DD45R

Overall Width	45 1/2" (1156)
Overall Height (above countertop)	9 1/16" (230)
Overall Depth	2 3/8" (60)
Duct Size (DD45I)	3 1/4" (83) x 10" (254)
Duct Size (DD45R)	3 1/4" (83) x 14" (356)
Discharge	Adjustable
Blower (DD45I)	500 CFM Internal
Blower Options* (DD45R)	1100 CFM In-Line, 900, 1200 or 1500 CFM Remote
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Power Cord	2 1/2' (.8 m) 3-prong
Shipping Weight	85 lbs (39 kg)

Dimensions in parentheses are in millimeters unless otherwise specified.

*Refer to the cooktop ventilation recommendations on pages 93-94.



INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

ELECTRICAL REQUIREMENTS

Wolf downdraft ventilation systems require a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within the reach of the 2' (.6 m) power cord. The specific location of the outlet is not critical, as long as it is within reach of the power cord that is located mid-way, top and bottom, on the right side of the downdraft.

IMPORTANT NOTE: If Model DD30 is to be installed in a 30" (762) wide cabinet, Model DD36 in a 36" (914) wide cabinet or Model DD45 in a 45 1/2" (1156) wide cabinet, the electrical outlet cannot be located on the back wall of the cabinet. The outlet may be placed in adjacent cabinetry.

Locate electrical within the shaded area shown in the Installation Specifications illustrations.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

BLOWER CONSIDERATIONS

Except for Models DD30I, DD36I and DD45I, which include a 500 CFM internal blower, Wolf downdrafts are shipped without the blower assembly. In-line and remote blower assemblies are available. The blower will vary in size and is dictated by the cooking surface, the volume of air that needs to be moved and the length of the duct run. A straight, short duct run with a limited number of elbows and transitions will allow the ventilation hood to perform most efficiently.

Wolf downdraft ventilation systems are designed for use with 3 1/4" (83) x 10" (254) ductwork for Models DD30I, DD36I and DD45I, and 3 1/4" (83) x 14" (356) ductwork for Models DD30R, DD36R and DD45R. Each can be transitioned to 8" (203) or 10" (254) round ductwork.

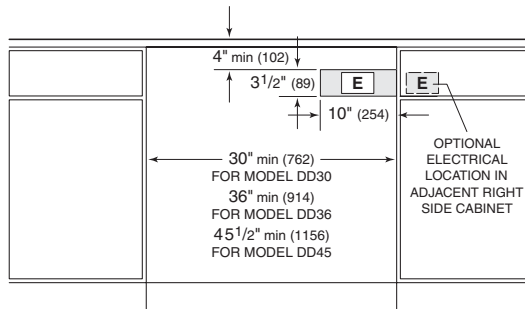
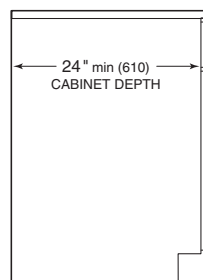
A remote-mounted blower will minimize the amount of blower noise, but will not eliminate the noise completely.

IMPORTANT NOTE: Install this downdraft system only with a Wolf blower.

Refer to the cooktop ventilation recommendations on pages 93-94.

INSTALLATION SPECIFICATIONS

Location of Electrical Supply



IMPORTANT NOTE: Certain installations may require that the electrical supply be placed in an adjacent cabinet within reach of the power cord. Choose the location shown in the illustration that best suits your installation.

DUCTING CONSIDERATIONS

Wolf downdraft systems have an adjustable discharge that will allow you to negotiate ducting around floor joists and other obstacles. Three different discharge locations are available with side-to-side adjustment for accurate alignment of ductwork. Refer to the illustration below for discharge location and adjustment.

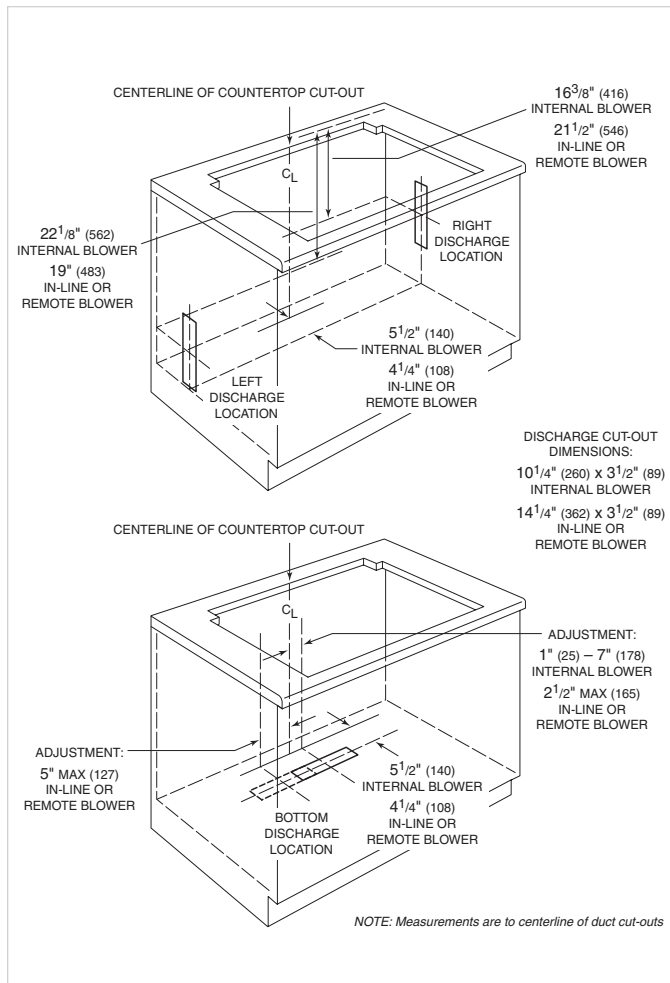
IMPORTANT NOTE: All Wolf downdraft systems must be vented to the outside. Use only metal ductwork.

For best performance, 10" (254) round ductwork is recommended. The downdraft will operate most efficiently when ductwork does not exceed 40' (12 m) in length.

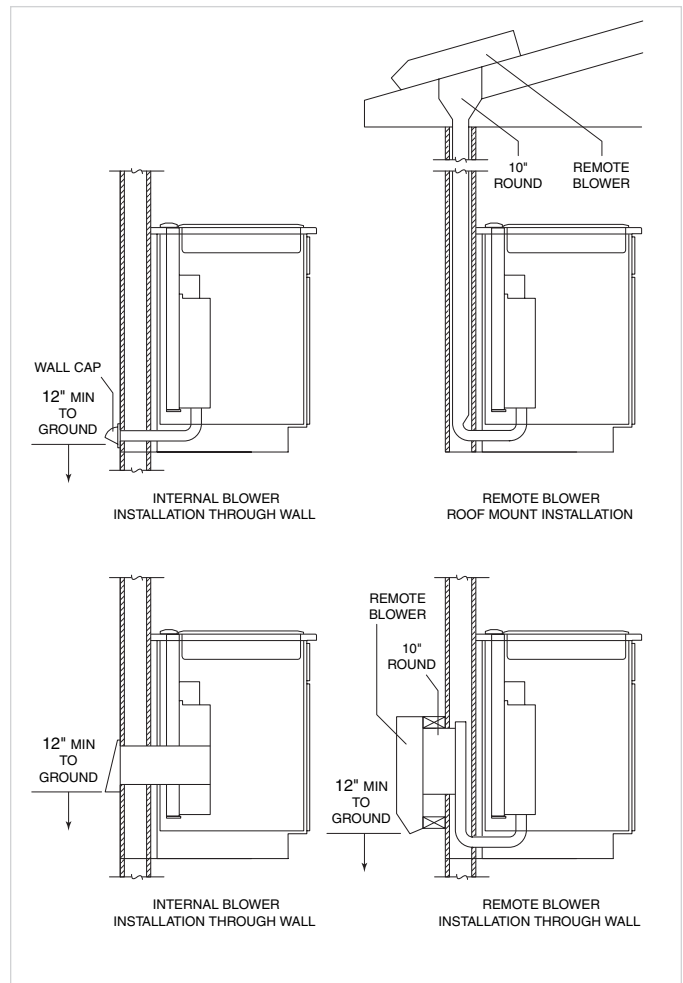
Choose the ducting option that allows the shortest length of ductwork and a minimum number of elbows and transitions. Refer to the illustration below for ducting options.



DISCHARGE LOCATION

Downdraft Systems

DUCTING OPTIONS

Downdraft Systems

Dimensions in parentheses are in millimeters unless otherwise specified.

WOLF PRO VENTILATION HOODS

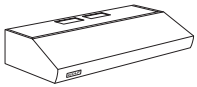
Wolf Pro wall and island hoods provide the ultimate in ventilation. With standard elements like heat sentry and dual-setting halogen lighting, Wolf elevates the need for ventilation to an enjoyable perk.

Pro wall and island hoods are recommended for use with all Wolf cooking appliances.

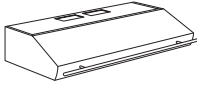
IMPORTANT NOTE: For optimal performance in wall hood applications, a Pro 27" (686) deep wall hood is recommended for use with ranges and rangetops that contain a charbroiler or griddle.

The deepest of the Wolf Pro wall hoods, the 27" (686) model provides an additional exclusive feature—heat lamps.

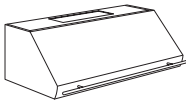
All Pro wall and island hoods are available in classic stainless steel. Rail option hoods (R) come with a classic stainless steel decorative rail and stand-offs. Optional platinum and brass rails to match dual fuel range and sealed burner rangetop bezels are available as sales accessories.



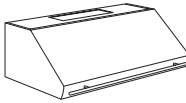
Low-Profile Wall Hood

Low-Profile Wall Hood
(R) Rail Option

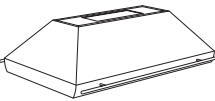
24" (610) Wall Hood

24" (610) Wall Hood
(R) Rail Option

27" (686) Wall Hood

27" (686) Wall Hood
(R) Rail Option

Island Hood

Island Hood
(R) Rail Option

MODEL OPTIONS

Pro Ventilation Hoods

Pro Low-Profile Wall Hoods

30" (762) Width	W302210I*
36" (914) Width	W362210 W362210I*
42" (1067) Width	W422210
48" (1219) Width	W482210

Pro 24" (610) Deep Wall Hoods

30" (762) Width	W302418
36" (914) Width	W362418
42" (1067) Width	W422418
48" (1219) Width	W482418
54" (1372) Width	W542418
60" (1524) Width	W602418
66" (1676) Width	W662418

Pro 27" (610) Deep Wall Hoods

30" (762) Width	W302718
36" (914) Width	W362718
42" (1067) Width	W422718
48" (1219) Width	W482718
54" (1372) Width	W542718
60" (1524) Width	W602718
66" (1676) Width	W662718

Pro Island Hoods

36" (914) Width	I363418
42" (1067) Width	I423418
54" (1372) Width	I543418
66" (1676) Width	I663418

**(I) Models include 600 CFM internal blower.*

Models without decorative rail(s) listed; for hoods with rail(s) add (R) to the model number.

IMPORTANT NOTE: For optimal performance in wall hood applications, a Pro 27" (686) deep wall hood is recommended for use with ranges and rangetops that contain a charbroiler or griddle.

FEATURES

Low-profile, 24" (610), 27" (686) deep wall ventilation hoods in a variety of widths with classic stainless steel finish

Island ventilation hoods in a variety of widths with classic stainless steel finish

Rail option wall hoods (R) come with a classic stainless steel decorative rail and stand-offs—optional platinum or brass rail available to match dual fuel range and sealed burner rangetop bezels

Rail option island hoods (R) come with classic stainless steel decorative rails and stand-offs for both sides of the hood—optional platinum or brass rails available to match dual fuel range and sealed burner rangetop bezels

Internal, in-line and remote blower options

Heavy-duty 16-gauge brushed stainless steel construction

Stainless steel enclosed liner

Continually welded seams, hemmed edges and sides, and hand-finished craftsmanship

Recessed easy-access controls

Infinite-speed blower control

Heat sentry feature automatically turns unit on when heat is sensed and automatically adjusts blower speed

Halogen lighting with two settings

Heat lamps on 27" (686) deep wall hoods—two R40 250-watt maximum bulbs required (bulbs not included)

Removable, dishwasher-safe, restaurant-grade stainless steel baffle filters and grease cups

Transition with backdraft damper included

UL listed to US and Canadian safety standards

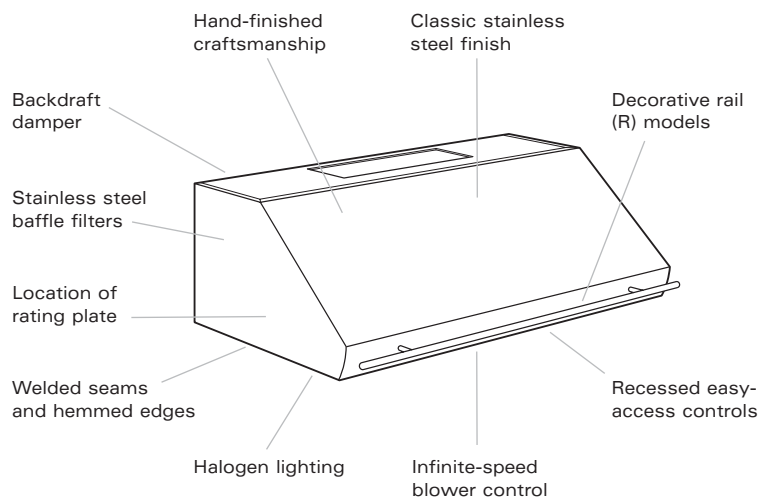
UL approved for covered outdoor applications

WOLF
WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

PRO VENTILATION HOOD FEATURES

Model W482718R shown



ACCESSORIES

Pro Ventilation Hoods

Platinum or brass decorative rails and stand-offs

38" (965) high classic stainless steel backsplash (wall hoods)

38" (965) high classic stainless steel backsplash with warming rack (wall hoods)

Recirculating kit—available for certain wall hood models

6" (152) and 12" (305) classic stainless steel duct covers

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

Dimensions in parentheses are in millimeters unless otherwise specified.



ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

PLANNING INFORMATION

Pro low-profile wall hoods are available in 30" (762), 36" (914), 42" (1067) and 48" (1219) widths. (I) models include a 600 CFM internal blower.

Pro 24" (610) deep wall hoods are available in 30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372), 60" (1524) and 66" (1676) widths.

Pro 27" (686) deep wall hoods are available in 30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372), 60" (1524) and 66" (1676) widths.

Pro island hoods are available in 36" (914), 42" (1067), 54" (1372) and 66" (1676) widths.

IMPORTANT NOTE: For optimal performance in wall hood applications, a Pro 27" (686) deep wall hood is recommended for use with ranges and rangetops that contain a charbroiler or griddle.

Specifications on the following pages provide overall dimensions, blower and ducting considerations, and installation specifics for Pro wall and island hoods. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation. Also refer to the Pro ventilation recommendations on pages 95–98.

The overall dimensions illustrations include the optional rail dimensions. Overall width, height and depth dimensions will remain the same if a decorative rail is not to be used.

Pro wall hoods should be at least as wide as the cooking surface; an overlap of 3" (76) on either side is recommended. Island hoods should always be larger than the cooking surface by a minimum of 3" (76) on each side.

Installation of all Pro wall and island hoods should be 30" (762) to 36" (914) from the bottom of the hood to the countertop.

Optional classic stainless steel duct covers are available in heights of 6" (152) and 12" (305) for all Pro wall and island hoods.

ELECTRICAL REQUIREMENTS

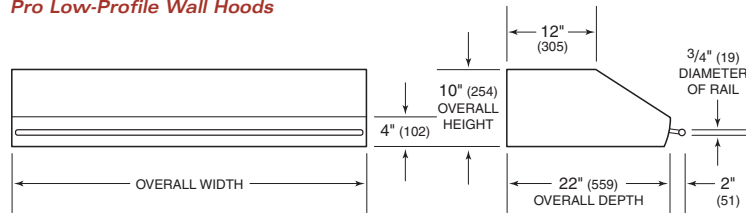
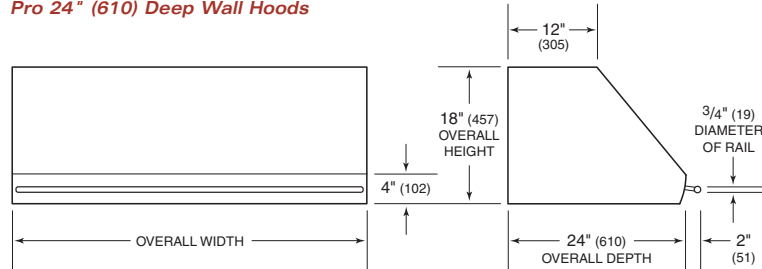
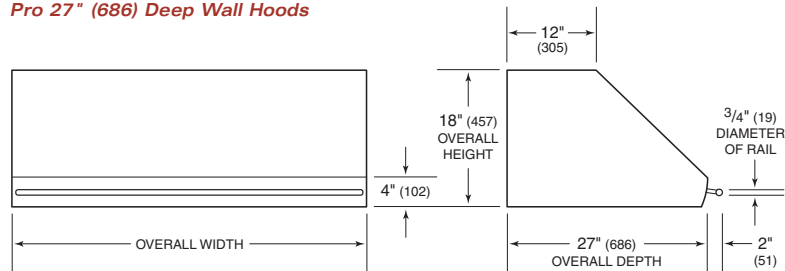
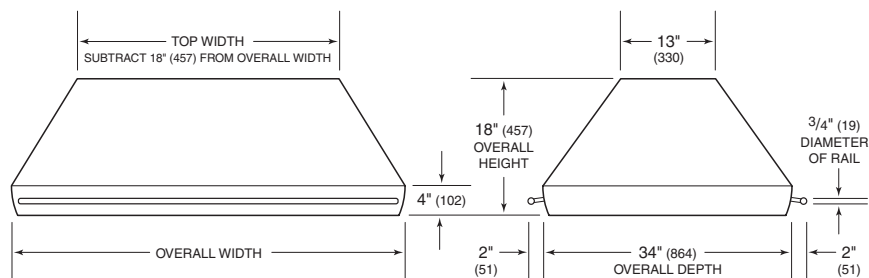
Wolf Pro wall and island hoods require a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker. Placement of the electrical supply is not critical, as long as you provide a minimum of 6' (1.8 m) of 120 V AC power cable. Note that for some wall hoods, placement of the electrical supply will differ between vertical and horizontal discharge locations. Refer to pages 89–91 for blower and ducting considerations to determine discharge location.

Locate electrical within the shaded area shown in the Installation Specifications illustration for your model.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

OVERALL DIMENSIONS

Pro Low-Profile Wall Hoods**Pro 24" (610) Deep Wall Hoods****Pro 27" (686) Deep Wall Hoods****Pro Island Hoods**

Unit dimensions may vary to $\pm 1/8$ " (3).

SPECIFICATIONS

Pro Low-Profile Wall Hoods

Overall Width	
W302210I*	30" (762)
W362210	36" (914)
W362210I*	36" (914)
W422210	42" (1067)
W482210	48" (1219)
Overall Height	10" (254)
Overall Depth	22" (559) excluding rail
Bottom of Hood to Countertop	30" (762) to 36" (914)
Duct Size	8" (203) Round
Discharge	Vertical or Horizontal
Internal Blower**	600 CFM
In-Line Blower**	600 CFM
Remote Blowers**	600 or 900 CFM
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Shipping Weight (shell only)	39-55 lbs (18-25 kg)

*Models W302210I and W362210I include a 600 CFM internal blower and are vertical discharge only.

**Blower options vary with the size of hood and cooking surface. Refer to the Pro ventilation recommendations on pages 95-98.

SPECIFICATIONS

Pro 24" (610) Deep Wall Hoods

Overall Width	
W302418	30" (762)
W362418	36" (914)
W422418	42" (1067)
W482418	48" (1219)
W542418	54" (1372)
W602418	60" (1524)
W662418	66" (1676)
Overall Height	18" (457)
Overall Depth	24" (610) excluding rail
Bottom of Hood to Countertop	30" (762) to 36" (914)
Duct Size	10" (254) Round
Discharge	Vertical or Horizontal
Internal Blowers*	600, 900 or 1200 CFM
In-Line Blowers*	600 or 1100 CFM
Remote Blowers*	600, 900, 1200 or 1500 CFM
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Shipping Weight (shell only)	67-126 lbs (30-57 kg)

*Blower options vary with the size of hood and cooking surface. Refer to the Pro ventilation recommendations on pages 95-98.

NOTE: The 900 CFM internal blower is vertical discharge only.

Dimensions in parentheses are in millimeters unless otherwise specified.



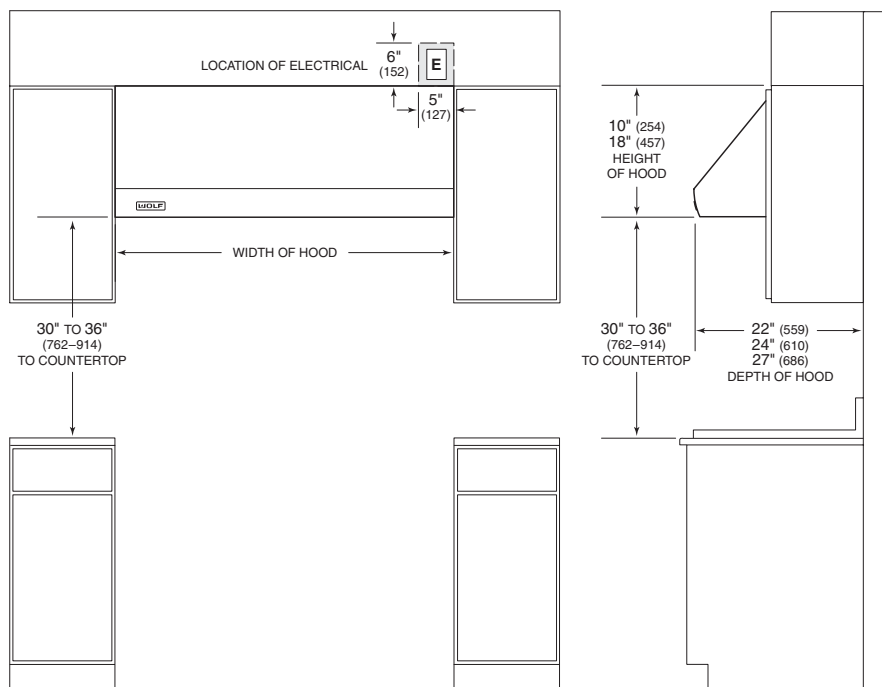
INSTALLATION SPECIFICATIONS

Pro Wall Hoods

SPECIFICATIONS

Pro 27" (686) Deep Wall Hoods

Overall Width	
W302718	30" (762)
W362718	36" (914)
W422718	42" (1067)
W482718	48" (1219)
W542718	54" (1372)
W602718	60" (1524)
W662718	66" (1676)
Overall Height	18" (457)
Overall Depth	27" (686) excluding rail
Bottom of Hood to Countertop	30" (762) to 36" (914)
Duct Size	10" (254) Round
Discharge	Vertical
Internal Blowers*	600, 900 or 1200 CFM
In-Line Blowers*	600 or 1100 CFM
Remote Blowers*	600, 900, 1200 or 1500 CFM
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Shipping Weight (shell only)	69-128 lbs (31-58 kg)



*Blower options vary with the size of hood and cooking surface. Refer to the Pro ventilation recommendations on pages 95-98.

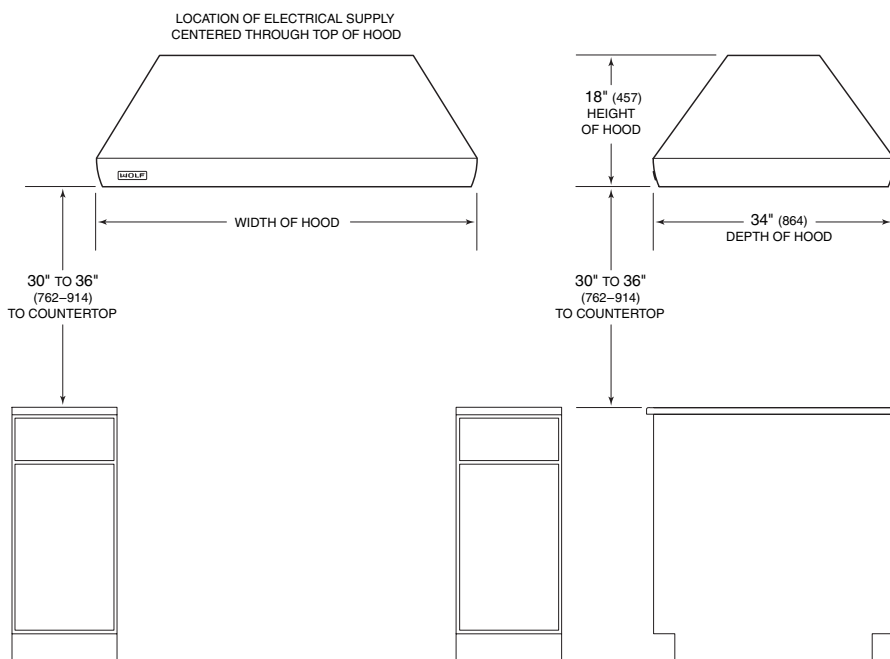
INSTALLATION SPECIFICATIONS

Pro Island Hoods

SPECIFICATIONS

Pro Island Hoods

Overall Width	
I363418	36" (914)
I423418	42" (1067)
I543418	54" (1372)
I663418	66" (1676)
Overall Height	18" (457)
Overall Depth	34" (864) excluding rails
Bottom of Hood to Countertop	30" (762) to 36" (914)
Duct Size	10" (254) Round
Discharge	Vertical
Internal Blower*	1200 CFM
In-Line Blower*	1100 CFM
Remote Blowers*	900, 1200 or 1500 CFM
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Shipping Weight (shell only)	95-168 lbs (43-76 kg)



*Blower options vary with the size of hood and cooking surface. Refer to the Pro ventilation recommendations on pages 95-98.

WOLF PRO HOOD LINERS

Wolf Pro hood liners allow you to incorporate superior ventilation within your kitchen design. Whether you prefer French country or modernist, the Pro hood liners take care of the interior design, with true superior ventilation. All you have to do is decide what it will look like.

Sometimes referred to as power packs, these liners bring all of the controls, lighting and convenience of our new ventilation line for those applications with a custom exterior treatment.

Wolf Pro hood liners are recommended for use with all Wolf cooking appliances and are available to accommodate 30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372) and 60" (1524) wide hoods.

FEATURES

Stainless steel enclosed liner with seamed construction

Internal, in-line and remote blower options

Recessed easy-access controls

Infinite-speed blower control

Heat sentry feature automatically turns unit on when heat is sensed and automatically adjusts blower speed

Halogen lighting with two settings

Removable, dishwasher-safe, restaurant-grade stainless steel baffle filters

Transition with backdraft damper included

PLANNING INFORMATION

Pro hood liners are available to accommodate 30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372) and 60" (1524) wide hoods. (I) models include a 600 CFM internal blower.

The ventilation hood should be at least as wide as the cooking surface. It is recommended that the hood overlap the cooking surface by 3" (76) on either side.

Installation of all Pro hood liners should be 30" (762) to 36" (914) from the bottom of the decorative hood to the countertop.

The specifications provide overall dimensions and installation specifics for Pro hood liners. Refer to pages 89–91 for blower and ducting considerations and pages 95–98 for Pro ventilation recommendations.

ELECTRICAL REQUIREMENTS

Wolf Pro hood liners require a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker. Placement of the electrical supply is not critical, as long as you provide a minimum of 6' (1.8 m) of 120 V AC power cable.

Locate electrical within the shaded area shown in the Installation Specifications illustration.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.



Pro Hood Liner

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

MODEL OPTIONS

Pro Hood Liners

For 30" (762) Hood	L282212I*
For 36" (914) Hood	L342212
For 42" (1067) Hood	L402212
For 48" (1219) Hood	L462212
For 54" (1372) Hood	L522212
For 60" (1524) Hood	L582212

*(I) Model includes 600 CFM internal blower.

Dimensions in parentheses are in millimeters unless otherwise specified.

ACCESSORIES

Pro Hood Liners

38" (965) high classic stainless steel backsplash

38" (965) high classic stainless steel backsplash with warming rack

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.



SPECIFICATIONS

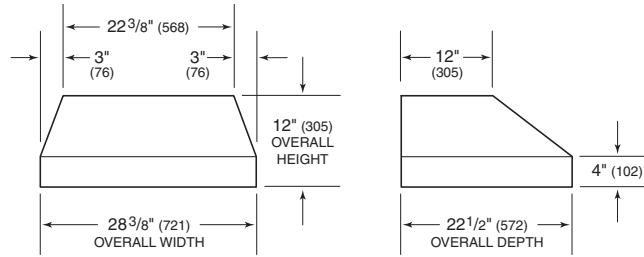
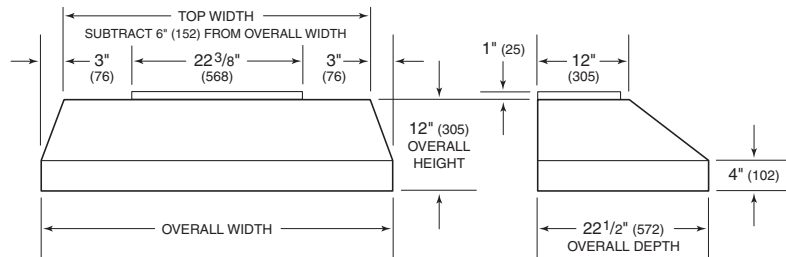
Pro Hood Liners

Overall Width	
L282212I*	28³/₈" (721)
L342212	34³/₈" (873)
L402212	40³/₈" (1026)
L462212	46³/₈" (1178)
L522212	52³/₈" (1330)
L582212	58³/₈" (1483)
Overall Height	12" (305)
Overall Depth	22¹/₂" (572)
Bottom of Hood to Countertop	30" (762) to 36" (914)
Duct Size	8" (203) and 10" (254) Round
Discharge	Vertical
Internal Blowers**	600 or 1200 CFM
In-Line Blower**	1100 CFM
Remote Blowers**	900, 1200 or 1500 CFM
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Shipping Weight (shell only)	39-65 lbs (18-29 kg)

*Model L282212I includes a 600 CFM internal blower.

**Blower options vary with the size of hood and cooking surface. Refer to the Pro ventilation recommendations on pages 95-98.

OVERALL DIMENSIONS

Model L282212I**Pro Hood Liners (except Model L282212I)**

Unit dimensions may vary to $\pm 1/8$ " (3).

INSTALLATION SPECIFICATIONS

Pro Hood Liners

DECORATIVE HOOD

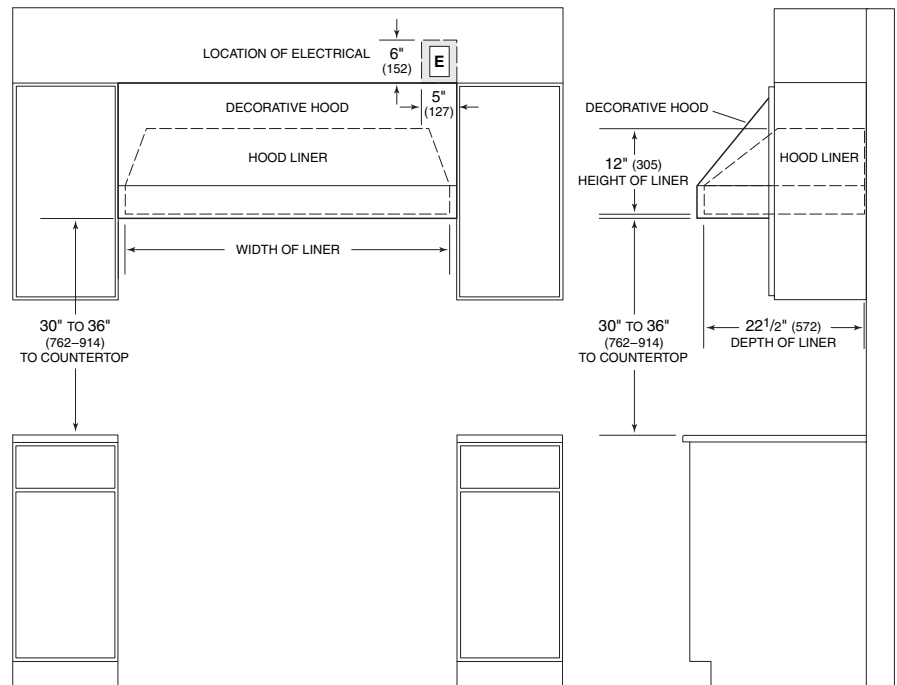
A decorative hood can be created out of wood, plaster, tile or metal. The shape of the decorative hood is not critical. The only place where the liner and outside cover must meet is at the bottom edge of the metal liner. The decorative hood and liner must fit at the bottom edge in both width and depth.

The height of the liner does not have to be the same as the height of the decorative hood and is generally shorter.

The top depth of the liner, which is 12" (305) standard, must be less than the interior depth of the decorative hood. Measure the interior depth of the hood at the top height of the liner to make sure the liner will fit inside the decorative hood.

The hood liner comes standard with a 4" (102) lower reveal. Be sure to include this dimension in your decorative hood selection.

Always use the interior measurements of the decorative hood and measure in multiple places. Use the smallest dimensions to verify hood liner specifications.



BLOWER CONSIDERATIONS

Wall hood Models W302210I and W362210I come with internal blowers. All other Pro wall and island hoods are shipped without the blower assembly. Internal, in-line and remote blower assemblies are available. For Pro wall and island hoods, the remote blower can be mounted on the roof or an exterior wall.

Hood liner Model L282212I comes with an internal blower. All other Pro hood liners are shipped without the blower assembly. Internal, in-line and remote blower assemblies are available. For Pro hood liners, the remote blower can be mounted on the roof or exterior wall.

The blower assemblies are quite varied, and depending on the amount of air you want to move and the length of the duct run, you have many options.

A straight, short duct run with a limited number of elbows and transitions will allow the ventilation hood to perform most efficiently. The Pro wall and island hoods will operate most efficiently when ductwork does not exceed 50' (15 m) in length.

A remote mounted blower will minimize the amount of blower noise, but will not eliminate the noise completely.

IMPORTANT NOTE: Install this ventilation hood or hood liner only with a Wolf blower.

Refer to the Pro ventilation recommendations on pages 95-98.

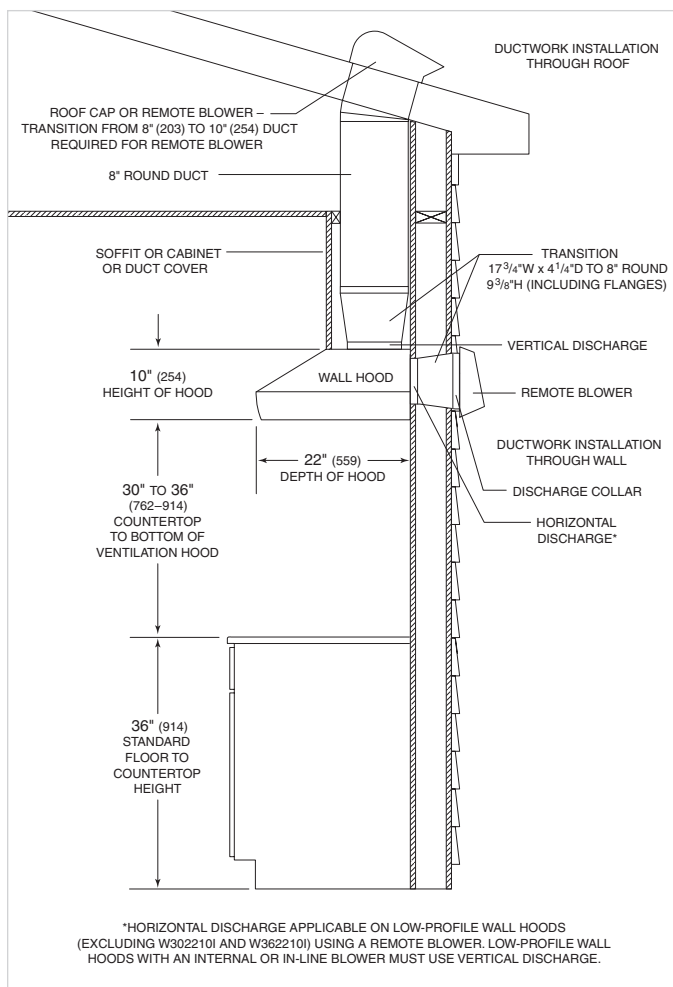
Refer to the illustrations below for ducting considerations for the Pro low-profile and 24" (610) deep wall hoods.

INSTALLATION

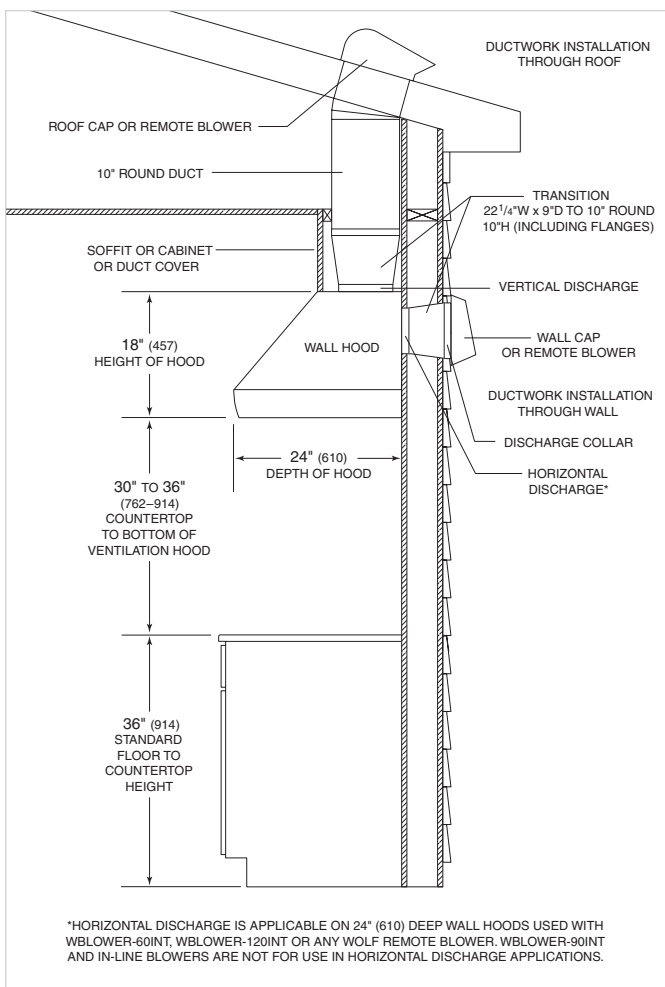
Refer to installation instructions shipped with each Wolf product for detailed specifications.

DUCTING CONSIDERATIONS

Pro Low-Profile Wall Hoods



Pro 24" (610) Deep Wall Hoods



Dimensions in parentheses are in millimeters unless otherwise specified.

DUCTING CONSIDERATIONS

IMPORTANT NOTE: Unless a recirculating kit is being used, all Wolf Pro ventilation hoods must be vented to the outside. Use only metal ductwork.

Wolf Pro low-profile and 24" (610) deep wall hoods have an adjustable discharge location that can run vertically or horizontally. Horizontal discharge is applicable on Pro low-profile wall hoods (excluding Models W302210I and W362210I) using a remote blower. Horizontal discharge applicable on Pro 24" (610) hoods used with WBLOWER-60INT or WBLOWER-120INT or any remote blower. WBLOWER-90INT is not for use in horizontal discharge applications.

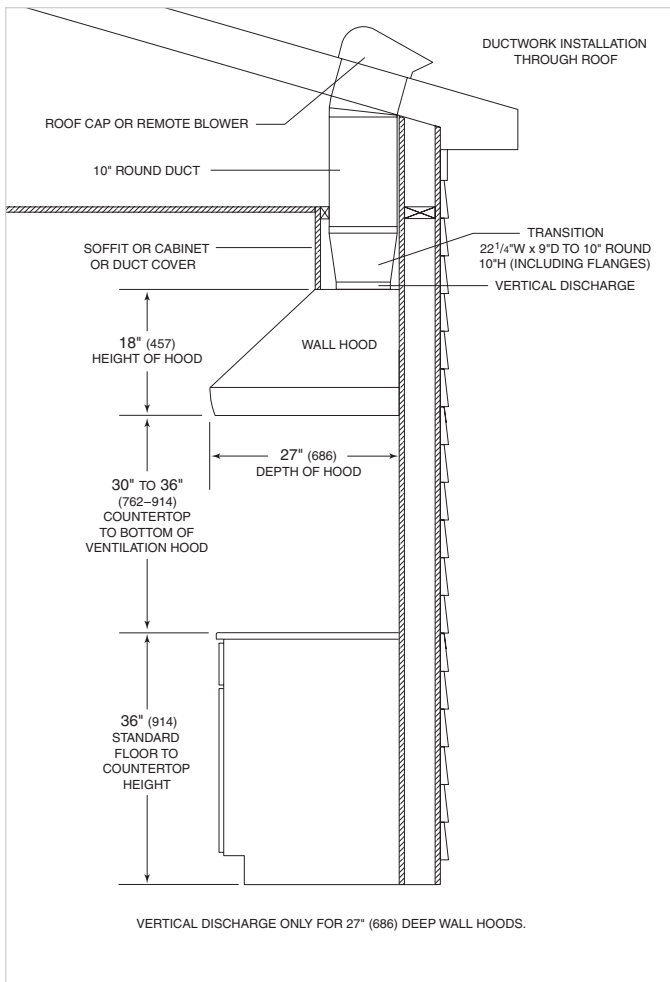
In a horizontal discharge application, additional framework may be needed to accommodate the remote blower. Consult your local HVAC professional for specific requirements in this application.

All Wolf Pro 27" (686) deep wall hoods and Pro island hoods have a vertical discharge location. Wolf Pro hood liners also have a vertical discharge location.

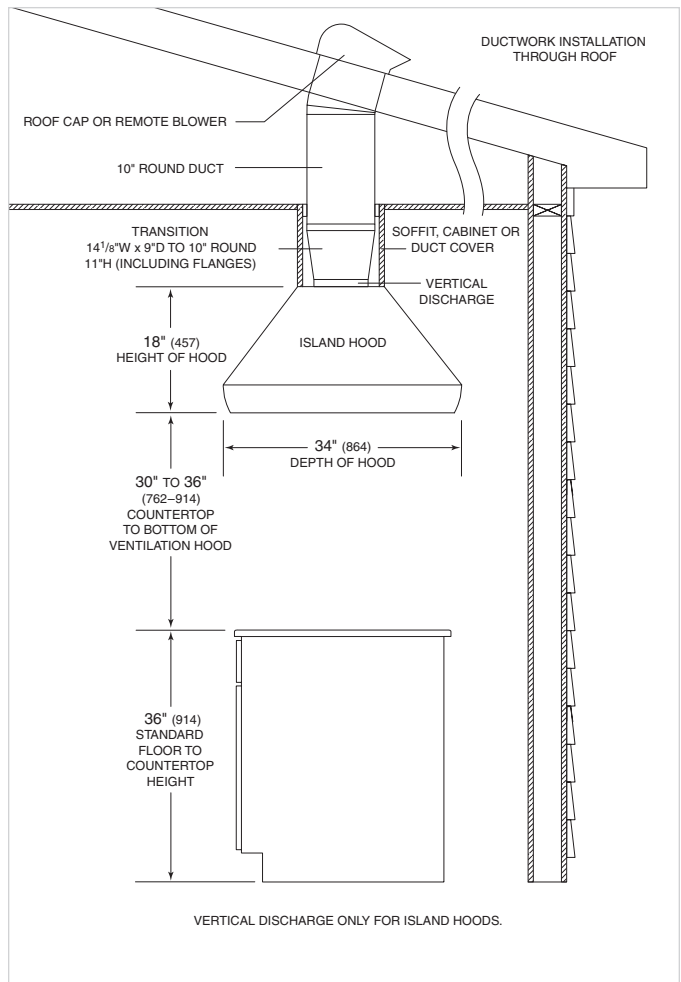
Refer to the illustrations below for ducting considerations for the Pro 27" (686) deep wall hoods and Pro island hoods.

DUCTING CONSIDERATIONS

Pro 27" (686) Deep Wall Hoods



Pro Island Hoods



DUCTING CONSIDERATIONS

Refer to the illustration below for ducting considerations for Pro hood liners.

Pro wall and island hoods and hood liners will operate most efficiently when ductwork does not exceed 50' (15 m) in length.

Local building codes may require the use of make-up air. Consult your local HVAC professional for specific requirements in your area.

Refer to the Pro ventilation recommendations on pages 95–98.

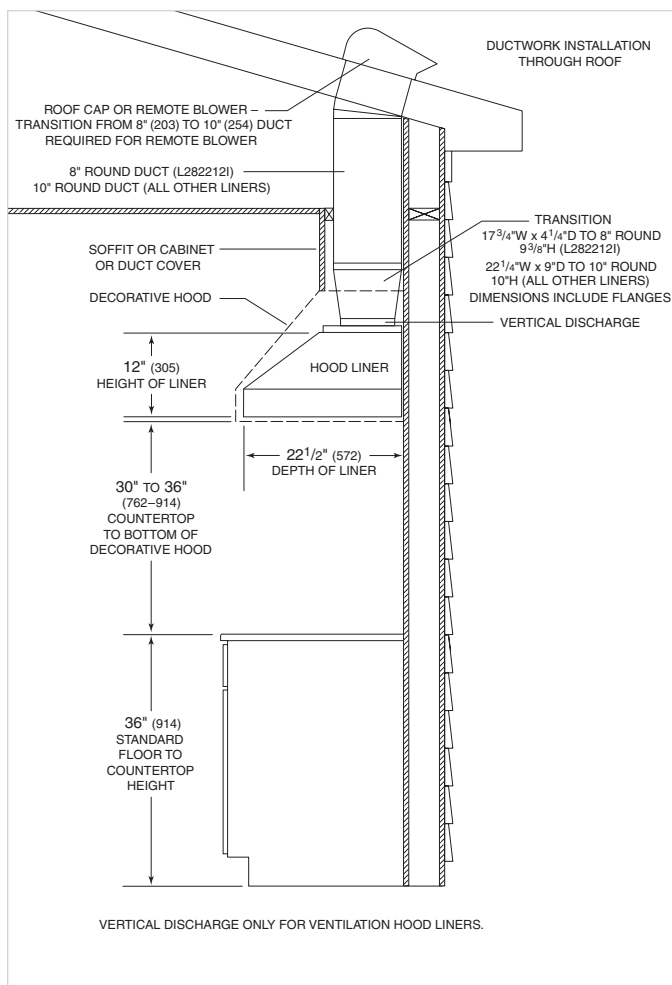


INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

DUCTING CONSIDERATIONS

Pro Hood Liners



Dimensions in parentheses are in millimeters unless otherwise specified.

WOLF BLOWER ASSEMBLIES

A ventilation system must include a blower assembly. With a few exceptions where internal blowers are included, Wolf ventilation hoods and downdrafts are shipped without the blower assembly. An internal, in-line or remote blower assembly must be selected to accommodate the cooking appliance, CFM requirements and homeowner preferences. Internal, in-line and remote blower assemblies are available as sales accessories through your Wolf dealer.

Internal blowers are mounted inside the hood canopy or downdraft blower box.

Wolf in-line blowers are mounted between the hood and the exterior of the home. Ducting runs from the hood and connects to the blower. More ducting is attached to the other side of the blower and runs to the exterior of the home. An in-line blower is a good option for those who do not want the blower mounted inside the hood but cannot, or prefer not to, mount a remote blower on the exterior of the home.

Remote blowers can be mounted on the roof or, in some cases, on an exterior wall. A remote-mounted blower will minimize the amount of blower noise but will not eliminate the noise completely.

Wolf internal, in-line and remote blowers are for use with Wolf cooktop hoods, downdraft systems and Pro ventilation hoods and hood liners.

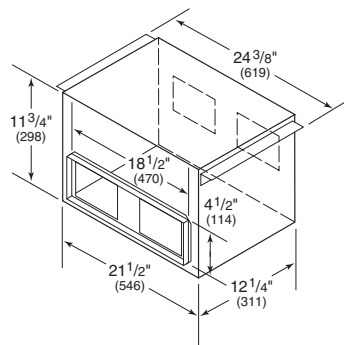
Cooktop and Pro ventilation recommendation charts on pages 93–98 provide minimum CFM recommendations according to the cooking appliance and ventilation system used and blower options for each specific ventilation hood or downdraft.

Refer to the illustrations below for dimensions of Wolf in-line and remote blowers. Installation instructions shipped with each Wolf ventilation product provide detailed specifications. These instructions can also be found on our website, wolfappliance.com.

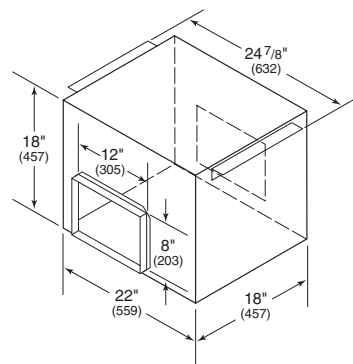
ACCESSORIES

Blower assemblies are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

IN-LINE BLOWERS

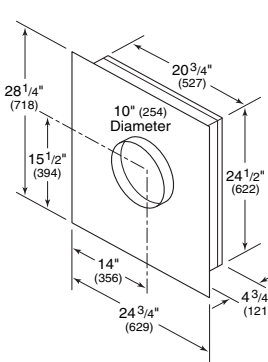
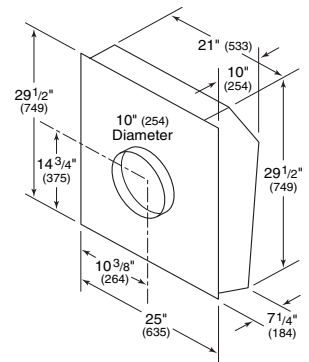


BLOWER-60IL

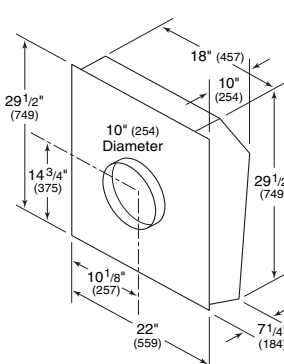


BLOWER-110IL

REMOTE BLOWERS

BLOWER-60REM and
BLOWER-90REM

BLOWER-150REM



BLOWER-120REM

COOKTOP VENTILATION CFM RECOMMENDATIONS



COOKTOP HOODS AND DOWNDRAFTS							
	CTWH30	CTWH36	IH4227	DD30	DD36	DD45	Pro Hoods
Electric Cooktops							
Model CT15E	215*	215*	215*	215*		150*	215*
Model CT30E	450	600	600	500		350	600
Model CT30EU	450	600	600				600
Model CT36E		600	600		500		600
Model CT36EU		600	600				600
	CTWH30	CTWH36	IH4227	DD30	DD36	DD45	Pro Hoods
Gas Cooktops							
Model CT15G	215*	215*	215*	215*		150*	215*
Model CT30G	450	600	600	500		350	600
Model CT36G		600	600		500		600
	CTWH30	CTWH36	IH4227	DD30	DD36	DD45	Pro Hoods
Integrated Modules							
Model CT15I	215*	215*	215*	215*		150*	215*
Model IG15	215*	215*	215*				215*
Model IS15	215*	215*	215*				215*
Model IF15	215*	215*	215*				215*
Model IM15	215*	215*	215*	215*		150*	215*
	CTWH30	CTWH36	IH4227	DD30	DD36	DD45	Pro Hoods
Sealed Burner Rangetops							
Model SRT304				600			600
Model SRT366					900		900

CFM

Recommendations are based on total Btu/hr output. Wolf recommends 1 CFM per 100 Btu/hr (.03 kW). Additional CFM may be required for charbroilers, griddles and long duct runs.

*Use these recommendations to determine total CFM when installing multiple cooktops or modules.

COOKTOP VENTILATION BLOWER OPTIONS

COOKTOP WALL AND ISLAND HOODS

Blower Description	Blower Number	Cooktop Hood Models
450 CFM Internal	CTBLOWER-45INT (801643)	CTWH30
600 CFM Internal	CTBLOWER-60INT (801644)	CTWH36 / IH4227
900 CFM Internal	CTBLOWER-90INT (801645)	CTWH36 / IH4227
600 CFM In-Line	BLOWER-60IL (808331)	CTWH30 / CTWH36 / IH4227
1100 CFM In-Line	BLOWER-110IL (808332)	CTWH30 / CTWH36 / IH4227
600 CFM Remote	BLOWER-60REM (801640)	CTWH30 / CTWH36 / IH4227
900 CFM Remote	BLOWER-90REM (801641)	CTWH30 / CTWH36 / IH4227
1200 CFM Remote	BLOWER-120REM (801642)	CTWH30 / CTWH36 / IH4227
1500 CFM Remote	BLOWER-150REM (804701)	CTWH30 / CTWH36 / IH4227

Vertical discharge with 8" (203) round duct for wall and island hoods. Transition not required for internal blowers; in-line and remote blowers require TRANS-8-10. Backdraft damper included.

DOWNDRAFT SYSTEMS

Blower Description	Blower Number	Downdraft Models
500 CFM Internal	Included with (I) Models	DD30I / DD36I / DD45I
1100 CFM In-Line	BLOWER-110IL (808332)	DD30R / DD36R / DD45R
900 CFM Remote	BLOWER-90REM (801641)	DD30R / DD36R / DD45R
1200 CFM Remote	BLOWER-120REM (801642)	DD30R / DD36R / DD45R
1500 CFM Remote	BLOWER-150REM (804701)	DD30R / DD36R / DD45R

Adjustable discharge. 3¹/₄" (83) x 10" (254) duct for internal blower, no transition required. 3¹/₄" (83) x 14" (356) duct for in-line and remote blowers. TRANS-14-10 required for remote blowers.

IMPORTANT
NOTE

Blower configurations are for reference only. Refer to the minimum CFM recommendations for your specific cooking appliance. Consult a qualified HVAC engineer for specific installation and ducting applications.

PRO VENTILATION CFM RECOMMENDATIONS



PRO LOW-PROFILE WALL HOODS

	W302210I	W362210(I)	W422210	W482210
DF304 / R304 / SRT304	600	600		
DF366 / R366 / SRT366 / RT366		900	900	
DF364 / R364 / SRT364 / RT364		900	900	
RT362		900	900	
DF484 / R484 / SRT484 / RT484				900
R482 / RT482				900

IMPORTANT
NOTE

For optimal performance in wall hood applications, a Pro 27" (686) deep wall hood is recommended for use with ranges and rangetops that contain a charbroiler or griddle.

PRO 24" (610) DEEP WALL HOODS

	W302418	W362418	W422418	W482418	W542418	W602418	W662418
DF304 / R304 / SRT304	600	600					
DF366 / R366 / SRT366 / RT366		900	900				
DF364 / R364 / SRT364 / RT364		900	900				
RT362		900	900				
R488 / RT488				1100	1100		
DF486 / R486 / SRT486 / RT486				1100	1100		
DF484 / R484 / SRT484 / RT484				1100	1100		
R482 / RT482				1100	1100		
DF606 / R606						1500	1500
DF604 / R604						1500	1500

CFM

Recommendations are based on total Btu/hr output. Wolf recommends 1 CFM per 100 Btu/hr (.03 kW). Additional CFM may be required for charbroilers, griddles and long duct runs.

PRO 27" (686) DEEP WALL HOODS

	W302718	W362718	W422718	W482718	W542718	W602718	W662718
DF304 / R304 / SRT304	600	600					
DF366 / R366 / SRT366 / RT366		900	900				
DF364 / R364 / SRT364 / RT364		900	900				
RT362		900	900				
R488 / RT488				1100	1100		
DF486 / R486 / SRT486 / RT486				1100	1100		
DF484 / R484 / SRT484 / RT484				1100	1100		
R482 / RT482				1100	1100		
DF606 / R606						1500	1500
DF604 / R604						1500	1500

MODEL
NUMBERS

Model numbers for dual fuel ranges, gas ranges, sealed burner rangetops and gas rangetops indicate width and number of surface burners. Features such as a charbroiler, griddle and/or French Top will vary.



PRO VENTILATION CFM RECOMMENDATIONS

PRO ISLAND HOODS

CFM

Recommendations are based on total Btu/hr output. Wolf recommends 1 CFM per 100 Btu/hr (.03 kW). Additional CFM may be required for charbroilers, griddles and long duct runs.

	I363418	I423418	I543418	I663418
DF304 / R304 / SRT304	600	600		
DF366 / R366 / SRT366 / RT366		900		
DF364 / R364 / SRT364 / RT364		900		
RT362		900		
R488 / RT488			1100	
DF486 / R486 / SRT486 / RT486			1100	
DF484 / R484 / SRT484 / RT484			900	
R482 / RT482			900	
DF606 / R606				1500
DF604 / R604				1500

PRO HOOD LINERS

MODEL
NUMBERS

Model numbers for dual fuel ranges, gas ranges, sealed burner rangetops and gas rangetops indicate width and number of surface burners. Features such as a charbroiler, griddle and/or French Top will vary.

	L282212I	L342212	L402212	L462212	L522212	L582212
DF304 / R304 / SRT304	600					
DF366 / R366 / SRT366 / RT366		900	900			
DF364 / R364 / SRT364 / RT364		900	900			
RT362		900	900			
R488 / RT488				1100	1100	
DF486 / R486 / SRT486 / RT486				1100	1100	
DF484 / R484 / SRT484 / RT484				900	900	
R482 / RT482				900	900	
DF606 / R606						1500
DF604 / R604						1500

PRO VENTILATION BLOWER OPTIONS



PRO LOW-PROFILE WALL HOODS

Blower Description	Blower Number	Wall Hood Models
600 CFM Internal*	Included with (I) Models	W302210I / W362210I
600 CFM Internal*	WBLOWER-60INT (807614)	W362210 / W422210
600 CFM In-Line*	BLOWER-60IL (808331)	W362210 / W422210 / W482210
600 CFM Remote	BLOWER-60REM (801640)	W362210 / W422210 / W482210
900 CFM Remote	BLOWER-90REM (801641)	W362210 / W422210 / W482210

*Vertical discharge with 8" (203) round duct. Remote blowers are adjustable discharge with 8" (203) round duct.

IMPORTANT
NOTE

For optimal performance in wall hood applications, a Pro 27" (686) deep wall hood is recommended for use with ranges and rangetops that contain a charbroiler or griddle.

Blower configurations are for reference only. Refer to the minimum CFM recommendations for your specific cooking appliance. Consult a qualified HVAC engineer for specific installation and ducting applications.

Wall hood models without decorative rail listed; blower options are the same for (R) models.

Transition with backdraft damper included with all wall hoods.

PRO 24" (610) DEEP WALL HOODS

Blower Description	Blower Number	Wall Hood Models
600 CFM Internal	WBLOWER-60INT (807614)	W302418 / W362418 / W422418
900 CFM Internal*	WBLOWER-90INT (805086)	W302418 / W362418 / W422418
1200 CFM Internal	WBLOWER-120INT (804702)	W482418 / W542418 / W602418 / W662418
600 CFM In-Line*	BLOWER-60IL (808331)	W302418
1100 CFM In-Line*	BLOWER-110IL (808332)	All 24" (610) Deep Wall Hoods
600 CFM Remote	BLOWER-60REM (801640)	W302418
900 CFM Remote	BLOWER-90REM (801641)	W302418 / W362418 / W422418 / W482418 / W542418
1200 CFM Remote	BLOWER-120REM (801642)	All 24" (610) Deep Wall Hoods
1500 CFM Remote	BLOWER-150REM (804701)	All 24" (610) Deep Wall Hoods

*Vertical discharge with 10" (254) round duct. All other blowers are adjustable discharge with 10" (254) round duct.

PRO 27" (686) DEEP WALL HOODS

Blower Description	Blower Number	Wall Hood Models
600 CFM Internal	WBLOWER-60INT (807614)	W302718 / W362718 / W422718
900 CFM Internal	WBLOWER-90INT (805086)	W302718 / W362718 / W422718
1200 CFM Internal	WBLOWER-120INT (804702)	W482718 / W542718 / W602718 / W662718
600 CFM In-Line	BLOWER-60IL (808331)	W302718
1100 CFM In-Line	BLOWER-110IL (808332)	All 27" (686) Deep Wall Hoods
600 CFM Remote	BLOWER-60REM (801640)	W302718
900 CFM Remote	BLOWER-90REM (801641)	W302718 / W362718 / W422718 / W482718 / W542718
1200 CFM Remote	BLOWER-120REM (801642)	All 27" (686) Deep Wall Hoods
1500 CFM Remote	BLOWER-150REM (804701)	All 27" (686) Deep Wall Hoods

Vertical discharge with 10" (254) round duct.

PRO VENTILATION BLOWER OPTIONS

PRO ISLAND HOODS

Blower Description	Blower Number	Island Hood Models
1200 CFM Internal	IBLOWER-120INT (804703)	All Island Hoods
1100 CFM In-Line	BLOWER-110IL (808332)	All Island Hoods
900 CFM Remote	BLOWER-90REM (801641)	I363418 / I423418 / I543418
1200 CFM Remote	BLOWER-120REM (801642)	All Island Hoods
1500 CFM Remote	BLOWER-150REM (804701)	All Island Hoods

Vertical discharge with 10" (254) round duct.

PRO HOOD LINERS

Blower Description	Blower Number	Hood Liner Models
600 CFM Internal*	Included with (I) Model	L282212I
1200 CFM Internal	LBLOWER-120INT (805087)	All Hood Liners (except L282212I)
1100 CFM In-Line	BLOWER-110IL (808332)	All Hood Liners (except L282212I)
900 CFM Remote	BLOWER-90REM (801641)	All Hood Liners (except L282212I)
1200 CFM Remote	BLOWER-120REM (801642)	All Hood Liners (except L282212I)
1500 CFM Remote	BLOWER-150REM (804701)	All Hood Liners (except L282212I)

*Vertical discharge with 8" (203) round duct. In-line blower is vertical discharge with 10" (254) round duct. Remote blowers are adjustable discharge with 10" (254) round duct.

IMPORTANT
NOTE

Blower configurations are for reference only. Refer to the minimum CFM recommendations for your specific cooking appliance. Consult a qualified HVAC engineer for specific installation and ducting applications.

Island hood models without decorative rails listed; blower options are the same for (R) models.

Transition with backdraft damper included with all island hoods and hood liners.

Dimensions in parentheses are in millimeters unless otherwise specified.

WOLF APPLIANCE PRODUCTS LIMITED WARRANTY

RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance Company under the above warranty must be performed by a Wolf Appliance authorized service center, unless otherwise specified by Wolf Appliance Company. Service will be provided in the home during normal business hours.

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance Company will repair or replace the following parts that prove to be defective in materials or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

Gas Burners (excluding appearance), Electric Heating Elements, Blower Motors (vent hoods),
Electronic Control Boards, Magnetron Tubes and Induction Generators

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance Company will repair or replace any BBQ body or BBQ hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE COMPANY, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE COMPANY, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of the Wolf Appliance authorized service center nearest you, contact Wolf Appliance Company, Inc., P.O. Box 44848, Madison, Wisconsin 53744; check the Locator section of our website, wolfappliance.com, or call 800-332-9513.

* Stainless Steel (classic, platinum and carbon) doors, panels and product frames are covered by a limited 60 day parts and labor warranty for cosmetic defects.





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